

Slidin' U Salmon Berry Salad

Original Recipe of Kim Taylor

Ingredients:

- Lettuce
- Sprig of fresh dill
- 2 tbs of thinly sliced red/white onion
- 1 can of no salt Salmon or 1 cup of cold cooked cedar plank salmon
- 1 orange
- 1 cup of fresh raspberries
- 1 cup of blueberries
- 8-10 large jumbo shrimp
- 2 edible day lily flowers

Steps:

- Wash lettuce and dry
- Wash dill and chop fine
- Thaw shrimp and remove tails
- Peel and cut orange in small pieces
- Drain can of salmon
- Wash fresh raspberries and blueberries
- Wash and remove petals from the day lilies

- Line a med-large bowl with the lettuce
- Sprinkle chopped dill over the lettuce
- Slice onion very thin and layer over lettuce
- Spread the salmon over the lettuce
- Arrange the chopped orange and raspberries around the outer edge of the bowl on top of the salmon
- Arrange the shrimp in a circle in the center of the bowl leaving a center in the middle
- Fill the center with blueberries
- Arrange the petals in a flower like pattern over the shrimp starting from the edge of the blueberries

Serves 4-6

- Serve with a poppy seed dressing
- Or your favorite one

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