

## SALMON KELAGUEN CANNED SALMON

I keep canned salmon in my cabinets to have fish on hand when I don't have access to fresh fish—not very often, but it's like an insurance policy. A delicious way to eat canned salmon is to make kelaguen then let the flavors develop overnight in the fridge. Salmon kelaguen needs this time to get better. It's so good with crispy sushi rice—rice that's been seasoned with rice vinegar and a bit of sugar, shaped, fridged, pan fried. Or, enjoy with Chamorro style corn titiyas—griddled or pan fried.

**Makes 1 ½ cups kelaguen.**

### ***INGREDIENTS***

#### Set 1

1-15 ounce can salmon

#### Set 2

¾ cup thinly sliced yellow onions

¼ cup diced green onions

¾ teaspoon salt

3 tablespoons lemon juice

½ cup freshly grated coconut

Donne' or hot pepper

***Tools: medium bowl, rubber spatula***

### ***DIRECTIONS***

Drain salmon then place in bowl. Thoroughly break into large chunks to remove all the bones.

Add remaining ingredients and fold to combine. Don't stir the mixture just scoop from the bottom up and turn. The salmon will easily break apart as you combine the ingredients.

Taste, adding a bit more lemon, salt, and pepper as needed.

Recipe courtesy Paula Quinene of [Paulaq.com](http://Paulaq.com).