

PULLED SMOKED SALMON

IN A SWEET & SALTY SAUCE

Our delicious smoked salmon cooked slowly and coated in a sweet and savoury sauce. The pulled smoked salmon is perfect in burgers, in poke bowls, in salads or as appetizers.

Available size

- G4335 - 6 x 454g

Shelf life

- Frozen - 18 months
- Thawed - 14 days



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BBQ SMOKED SALMON BURGERS

Salmon Burger made with wild sockeye salmon
and smoked salmon with BBQ seasoning

18 g of protein per burger

Available sizes

- G4016 - 15 x 2x100g

Shelf life

- Frozen - 18 months

Cooking time

- Keep frozen prior cooking
- Cook 4 minutes each side



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RAW SALMON FLESH

WILD SOCKEYE SALMON

Raw salmon flesh is a very handy product.

Suggestion - The flesh in your pâtés:

- The day before, thaw the salmon meat
- Cook your potatoes the way you like them
- While the potatoes are cooking, lay the flesh on a baking sheet and see if there are any bones left
- Once the potatoes are cooked, add the thawed raw salmon flesh (do not pre-cooked). Mix it all together. The potatoes will slightly cook the salmon
- **Make the final baking in the oven.**

Available sizes

- **G3010** - 15 x 1kg
- **G3050** - 5 x 3kg

Shelf life

- **1kg** - Frozen - 20 months
- **3kg** - Frozen - 18 months
 - Thawed - 2 days



Certificate MSC-C-59354



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