



Salmon Poke with Cucumber, Pea Sprouts and Tobiko -

~Serves 6-8 Appetizer sized portions~

- Salmon.....14 oz
- Cucumber (seeded & diced)..... .2 ½ oz
- Onion, small dice.....1 oz
- Pea Sprouts.....½ oz
- Seaweed Salad.....1 ¼ oz
- Ponzu.....3-4 oz
- Sambal Olek (Chili Garlic Sauce).....tt
- Tobiko (optional).....1 Tbl
- Furikake.....2 Tsp
- Salt & Pepper.....tt



Method:

- Prepare the salmon by cleaning, boning and dicing into ½ inch cubes.
- Prep the cucumbers and onions and add to the salmon with all other ingredients.
- In a mixing bowl combine them all gently until well mixed.
- Taste and adjust seasoning as desired. You can add more ponzu, furikake, or Chili Garlic to suit your taste.
- Allow to set for 10-15 minutes to marinate and serve at once.

(LET'S MAKE IT)



We had such a FUN day hosting some of Chick-Fil-A's Community Scholar Awardees! Chick-Fil-A has an inspiring Community Scholars Program through which they recognize remarkable individuals, award \$25,000 scholarships & engage them through year-long mentorship and leadership development! As one of **Chick-Fil-A's** 46 True Inspiration Awards grant recipients in 2023, we were honored to get to play

a part in one of Chick-Fil-A's Scholar Awardees three trips through out the year. The Scholars got to work with Disney in Anaheim, spend a morning with us learning about Bracken's Kitchen while getting their hands dirty making a difference, stop by Every Table in LA and Bay Center Foods in Santa Clarita!





MEET SOME OF THE NEW TEAM!

AND HELP US TO GIVE THEM A WARM WELCOME . . .

Mike Douth

We are thrilled to bring Mike Douth on to the team as our Kitchen Manager. Bill, Kris and Michael have known Mike for years from their background in restaurant and hotel hospitality. Mike brings a fresh and exciting new set of eyes to oversee the day-to-day needs of the kitchen! Welcome to the team.



Mark Valdez

Welcome Mark Valdez to the Culinary team! Mark will be helping to prepare the thousands of meals that go out every day at no cost to our agency partners who help to distribute them. We are so grateful for this addition and can't wait to see Mark grow in this role

Diego Huerta

We are so excited to welcome Diego to the team! Diego is a great addition to our Facilities Team and he will help manage all incoming and outgoing food as well as maintain our warehouse inventories. Diego's story is inspiring - our paths have crossed once again! Diego and his family used to receive meals from our old food truck Betsy, from Oakview Family Resource Center in 2019. What a beautiful, full-circle moment!



AND . . . LET'S CELEBRATE SOME PROMOTIONS!



Kris Kirk

Say hello to our NEW Executive Chef! In his new role, Kris will help to oversee the entire kitchen as well as the team at our Costa Mesa Airway Shelter. We are so grateful for Kris!



Wendy Mendoza

Wendy is our NEW Packaging Team Supervisor! We are honored to officially recognize all of her amazing work in managing the team. Wendy is a huge asset and joy on the team. Thank you Wendy!



Did you know you that you can help support Bracken's Kitchen by hosting a food drive? Thank you to Berkshire Hathaway for hosting a food drive in your offices as a great way to get your employees involved in helping the community! These great donations will be put towards some TASTY meals for those in need.





Thank you Newport Meat Company!

Thank you **Newport Meat Company** and **Todd Meyers** for hosting our Class 4 students two days in a row! You are great hosts and provide an incredible experience and wealth of knowledge to these students on their culinary journey.



SOPHIA MAO

What is your favorite food/dish?

1. 麻婆豆腐 (mapo tofu) and pizza

What is your favorite part about volunteering at Bracken's Kitchen?

2. I love meeting new people and hearing about their different life stories and experiences! The food the chefs make is always so delicious too :)

What is your favorite restaurant/small shop?

3. Shanghaier Palace in Hacienda Heights (my family's go-to for Chinese food)

What do you do for a living and why? (Current, future, or past career, up to you!)

4. I'm currently a third-year student at UCI double majoring in Sociology and Social Policy & Public Service. I love learning about people and society and am interested in nonprofit work in the future!

Why did you choose Food-Insecurity as a College Corps focus?

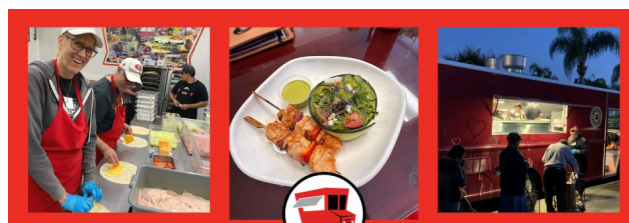
5. I chose food insecurity since my family has faced similar problems growing up, and I wanted to help others be part of the solution.

T
H
A
N
K



Y
O
U

[Check out our 2023 Annual Report!](#)



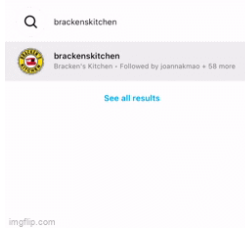
Because Feeding People Isn't The Same As Nourishing Them

2023 Annual Report

13941 Nautilus Drive Garden Grove, CA 92843 | 714.554.1923

Do you follow us on
Instagram?

Follow us to stay tuned on what's going on in the kitchen, keep up with fun updates & follow along as we feed our friends and families in this community!



www.BrackensKitchen.org | 714.554.1923 | Chef@brackenskitchen.org



Bracken's Kitchen | 13941 Nautilus Drive, Garden Grove, CA 92843 | (714) 554-1923

[Unsubscribe chef@brackenskitchen.org](mailto:chef@brackenskitchen.org)

[Update Profile](#) | [Constant Contact Data Notice](#)

Sent by chef@brackenskitchen.org powered by



Try email marketing for free today!