

“INDIAN CANDY” HOT SMOKED ATLANTIC SALMON



Organic honey and Brown Sugar combined with the smoke from fruitwoods and hardwoods flavor this Pacific Northwest Native American style delicacy. This combination of traditional and modern methods using select ingredients produces a smoky, light and sweet salmon with a firm and flaky texture. Perfect by itself as a healthy high-protein and omega-3 snack, chopped into salads or as an appetizer served with crusty old world breads and zesty corn jalapeno relish.

1 each ~3oz retail packs

1 lb. pack

IVY CITY
SMOKEHOUSE

WWW.IVYCITYSMOKEHOUSE.COM

202-529-3200