Yakitori Alaska Salmon

SERVES 10

Alaska Keta Salmon fillets, 6 to 8 oz. cut in large chunks 10 ea.
Salt and pepper to taste
Red bell peppers, 1-in. dice 4 ea.
Scallions, 1-in. pieces 5 ea.
Wooden skewers, soaked in water 10 ea.
Yakitori or Teriyaki sauce 1 cup

1. Season salmon to taste with salt and pepper. Thread fish, peppers and scallions onto skewers, alternating ingredients.
2. Grill to desired doneness, brushing with sauce during the grilling process.

SUGGESTED ACCOMPANIMENT: Shiitake Fried Rice

Alaska Salmon Quesadillas

SERVES 10

Alaska Keta Salmon fillets, 6 to 8 oz. 10 ea.
Onion, caramelized 1 cup
Cilantro, chopped 1 Tbsp.
Peppered Monterey Jack cheese, shredded 8 oz.
Flour tortillas 10 ea.
Cooking oil as needed

1. Gently poach or steam salmon until fully cooked.
2. Chill and flake into large pieces.
3. Combine flaked fillets, onions, cilantro and cheese.
5. Heat thin coating of oil in a large sauté pan. Fry tortillas until brown on each side and cheese is melted inside.

SUGGESTED ACCOMPANIMENT: Fire-Roasted Tomato Salsa

Grilled Harissa-Herb Alaska Salmon

SERVES 10

Alaska Keta Salmon fillets, 6 to 8 oz. 10 ea.
Salt and pepper to taste
Harissa (Moroccan chile paste) 1 cup
Cilantro, chopped ½ cup
Parsley, chopped ¼ cup
Extra virgin olive oil ¼ cup

1. Season salmon to taste with salt and pepper. Rub with harissa, cilantro, parsley and olive oil to marinate.
2. Grill fillets to desired doneness.

SUGGESTED ACCOMPANIMENT: Citrus Rice Pilaf
### Stir-Fried Alaska Salmon with Broccoli and Black Bean Sauce [China]

**SERVES 10**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking oil</td>
<td>as needed</td>
</tr>
<tr>
<td>Onion, sliced</td>
<td>1 cup</td>
</tr>
<tr>
<td>Carrot, julienne and blanched</td>
<td>1 cup</td>
</tr>
<tr>
<td>Alaska Keta Salmon fillets, 6 to 8 oz., cut into 1-in. cubes</td>
<td>10 ea.</td>
</tr>
<tr>
<td>Broccoli florets, blanched</td>
<td>2 lbs.</td>
</tr>
<tr>
<td>Black bean garlic sauce (not paste)</td>
<td>2 cups</td>
</tr>
</tbody>
</table>

1. Heat oil in a large sauté pan or wok. Add onions and carrots and toss until wilted.
2. Add salmon and sauté gently until brown on all sides.
3. Add broccoli and sauce; toss gently to coat and heat through.

**SUGGESTED ACCOMPANIMENT:** Five-Spice Fried Rice Noodles

### Alaska Salmon à la Veracruzana [Mexico]

**SERVES 10**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato sauce</td>
<td>2 qt.</td>
</tr>
<tr>
<td>Green olives, sliced</td>
<td>2 cups</td>
</tr>
<tr>
<td>Capers, drained</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Pickled jalapeños, sliced</td>
<td>1 cup</td>
</tr>
<tr>
<td>Oregano</td>
<td>3 Tbsp.</td>
</tr>
<tr>
<td>Alaska Keta Salmon fillets, 6 to 8 oz.</td>
<td>10 ea.</td>
</tr>
</tbody>
</table>

1. Combine tomato sauce, olives, capers, jalapeños and oregano.
2. Place salmon in a single layer in a large shallow pan. Pour sauce over fillets, cover pan with a lid and bake in a 450°F oven until fish is cooked to desired doneness.

**SUGGESTED ACCOMPANIMENT:** Roasted Vegetable Tamales