**Grilled Curried Alaska Salmon**

**SERVES 10**

- Alaska King Salmon fillets, 6 to 8 oz. **10 ea.**
- Curry powder **¼ cup**
- Kosher salt **2 tsp.**
- Oil or ghee (clarified butter) **¼ cup**

1. Coat salmon with curry powder, salt and oil or ghee.
2. Grill to desired doneness.

**SUGGESTED ACCOMPANIMENT:** Spicy Mango and Apple Chutney

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**Poached Alaska Salmon Bouillabaisse**

**SERVES 10**

- Clam juice **2 qt.**
- Tomatoes, ½-in. dice **2 cups**
- Fennel, sliced **1 cup**
- Leeks, julienne **1 cup**
- Saffron **1 tsp.**
- Alaska King Salmon fillets, 6 to 8 oz. **10 ea.**

1. Combine clam juice, tomatoes, fennel, leeks and saffron; bring to a boil.
2. Simmer gently for 10 minutes to create a flavorful poaching liquid.
3. Lower liquid temperature to 165°F and add salmon fillets.
4. Poach to desired doneness. Season broth to taste with salt and pepper.
5. Serve fish with the vegetables and broth.

**SUGGESTED ACCOMPANIMENT:** Roasted Garlic Bread

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**Seared Ginger-Soy Alaska Salmon**

**SERVES 10**

- Light soy sauce **2 cups**
- Mirin (Japanese sweet wine) **2 cups**
- Ginger, minced **¼ cup**
- Alaska King Salmon fillets, 6 to 8 oz. **10 ea.**
- Oil for cooking as needed

1. Combine soy sauce, mirin and ginger; add salmon and marinate for no longer than 10 minutes.
2. Heat oil in a sauté pan or wok.
3. Sear fish on both sides to brown.

**SUGGESTED ACCOMPANIMENT:** Sushi Rice Croquettes
Provençal Alaska Salmon Sauté

SERVES 10

Tomatoes, ½-in. diced 1 cup
Niçoise olives, chopped 1 cup
Herbes de Provence (dried herb mixture) 1 tsp.
Capers, chopped ½ cup
Olive oil ¼ cup
Alaska King Salmon fillets, 6 to 8 oz. 10 ea.

1. Combine tomatoes, olives, herbes de Provence and capers. Season to taste with salt and pepper.
2. Heat olive oil in a large sauté pan. Season salmon to taste with salt and pepper and sauté to desired doneness.
3. Top sautéed salmon with tomato and olive mixture.

SUGGESTED ACCOMPANIMENT: Orzo Grilled Vegetable Salad