

A

sockeye salmon

Poached Alaska Salmon in Miso Broth [japan]

SERVES 10

Cold water	1 qt.	1. Combine the water and kelp and bring to a boil. Once the water boils, remove the kelp.
Konbu (Japanese dried kelp)	1 oz.	2. Add the bonito flakes, remove from the heat and allow to stand 5 minutes. Strain and reserve liquid.
Bonito flakes (Japanese shaved fish flakes)	1 oz.	3. Combine the strained liquid with the miso paste and bring to 165°F.
Brown miso paste (Japanese fermented soybean paste)	½ cup	4. Add salmon and poach to desired doneness.
Alaska Sockeye Salmon fillets, 6 to 8 oz.	10 ea.	

SUGGESTED ACCOMPANIMENT: Togarashi Udon Noodles

Γ

sockeye salmon

Spicy Ancho-Rubbed Alaska Salmon [mexico]

SERVES 10

Alaska Sockeye Salmon fillets, 6 to 8 oz.	10 ea.	1. Season salmon to taste with salt and pepper; generously coat with seasoning mix.
Salt and pepper	to taste	2. Heat oil in a large sauté pan. Sauté fillets to the desired doneness.
Ancho chile seasoning mix	¼ cup	
Cooking oil	as needed	

SUGGESTED ACCOMPANIMENT: Cuban Black Beans with Bacon

Σ

sockeye salmon

Baked Alaska Salmon with Yogurt-Mint Sauce [greece]

SERVES 10

Alaska Sockeye Salmon fillets, 6 to 8 oz.	10 ea.	1. Season salmon fillets with salt and pepper. Brush with olive oil.
Olive oil	¼ cup	2. Bake fillets on a sheet pan in a 375°F oven to desired doneness.
Plain yogurt	1 qt.	3. Meanwhile, combine yogurt, garlic, mint and oregano.
Garlic, minced	1 Tbsp.	4. Serve fish on a pool of sauce.
Mint, chopped	¼ cup	
Oregano, chopped	1 Tbsp.	

SUGGESTED ACCOMPANIMENT: Zesty Lemon Steamed Rice

A

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Flame-Roasted Alaska Salmon Teriyaki [japan]

SERVES 10

Alaska Sockeye Salmon fillets, 6 to 8 oz.	10 ea.	1. Marinate salmon in teriyaki sauce for 1 hour.
Teriyaki sauce	1 cup	2. Grill to desired doneness, brushing with sauce throughout the grilling process.

SUGGESTED ACCOMPANIMENT: Crispy Soba Noodle Cake

M

sockeye salmon

Sautéed Moroccan-Spiced Alaska Salmon [morocco]

SERVES 10

Alaska Sockeye Salmon fillets, 6 to 8 oz.	10 ea.	1. Generously coat salmon with spice mixture and lemon zest.
Ras al Hanout (Moroccan spice mixture)	2 Tbsp.	2. Heat oil in a large sauté pan. Sauté fillets to desired doneness.
Lemon zest	1 Tbsp.	
Vegetable oil	¼ cup	

SUGGESTED ACCOMPANIMENT: Lemon and Mint Couscous