Poached Alaska Salmon in Miso Broth  
**[japan]**

Serves 10

- Cold water 1 qt.
- Konbu (Japanese dried kelp) 1 oz.
- Bonito flakes (Japanese shaved fish flakes) 1 oz.
- Brown miso paste (Japanese fermented soybean paste) ½ cup
- Alaska Sockeye Salmon fillets, 6 to 8 oz. 10 ea.

1. Combine the water and kelp and bring to a boil. Once the water boils, remove the kelp.
2. Add the bonito flakes, remove from the heat and allow to stand 5 minutes. Strain and reserve liquid.
3. Combine the strained liquid with the miso paste and bring to 165°F.
4. Add salmon and poach to desired doneness.

**Suggested Accompaniment:** Togarashi Udon Noodles

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Spicy Ancho-Rubbed Alaska Salmon  
**[mexico]**

Serves 10

- Alaska Sockeye Salmon fillets, 6 to 8 oz. 10 ea.
- Salt and pepper to taste
- Ancho chile seasoning mix ¼ cup
- Cooking oil as needed

1. Season salmon to taste with salt and pepper; generously coat with seasoning mix.
2. Heat oil in a large sauté pan. Sauté fillets to the desired doneness.

**Suggested Accompaniment:** Cuban Black Beans with Bacon

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Baked Alaska Salmon with Yogurt-Mint Sauce  
**[greece]**

Serves 10

- Alaska Sockeye Salmon fillets, 6 to 8 oz. 10 ea.
- Olive oil ¼ cup
- Plain yogurt 1 qt.
- Garlic, minced 1 Tbsp.
- Mint, chopped ¼ cup
- Oregano, chopped 1 Tbsp.

1. Season salmon fillets with salt and pepper. Brush with olive oil.
2. Bake fillets on a sheet pan in a 375°F oven to desired doneness.
3. Meanwhile, combine yogurt, garlic, mint and oregano.
4. Serve fish on a pool of sauce.

**Suggested Accompaniment:** Zesty Lemon Steamed Rice
Flame-Roasted Alaska Salmon Teriyaki  [japan]

SERVES 10

- Alaska Sockeye Salmon fillets, 6 to 8 oz. (10 ea.)
- Teriyaki sauce (1 cup)

1. Marinate salmon in teriyaki sauce for 1 hour.
2. Grill to desired doneness, brushing with sauce throughout the grilling process.

SUGGESTED ACCOMPANIMENT: Crispy Soba Noodle Cake

Sautéed Moroccan-Spiced Alaska Salmon  [morocco]

SERVES 10

- Alaska Sockeye Salmon fillets, 6 to 8 oz. (10 ea.)
- Ras al Hanout (Moroccan spice mixture) (2 Tbsp.)
- Lemon zest (1 Tbsp.)
- Vegetable oil (¼ cup)

1. Generously coat salmon with spice mixture and lemon zest.
2. Heat oil in a large sauté pan. Sauté fillets to desired doneness.

SUGGESTED ACCOMPANIMENT: Lemon and Mint Couscous