12 ORIGINAL RECIPES

>> by Alaska <<

chefs and fishermen

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featuring ALASKA Seafood
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BALSAMIC SALMON SALAD + STRAWBERRIES

MAYA WILSON, author and blogger of Alaska from Scratch, Kenai

MAKES 4 SERVINGS | TIME 15 MINUTES

Bright red salmon is a great choice for this eye-catching salad. High levels of omega-3s make it an even healthier meal.

INGREDIENTS

- Four (3- to 4-ounce) Alaska salmon fillets, pin bones and skin removed
- Salt and pepper, to taste
- 1 tablespoon avocado or canola oil
- 6 cups baby kale, spinach, arugula or other greens
- 2 cups cooked quinoa, cooled to room temp
- 16 ripe strawberries, hulled and quartered
- 1 cup pistachios, shelled and roughly chopped

Balsamic Vinaigrette

- ½ cup good balsamic vinegar
- ½ cup extra virgin olive oil
- 1 tablespoon Dijon mustard
- 2 teaspoons brown sugar
- Salt and pepper, to taste
**Balsamic Salmon Salad + Strawberries**

**DIRECTIONS**

1. Season salmon fillets with salt and pepper. Add oil to a sauté pan and place over medium-high heat. Add salmon fillets and sear on both sides until golden and cooked to medium in the center, about 2-3 minutes per side. Set aside and allow to rest.

2. Add Balsamic Vinaigrette ingredients to a jar, seal tightly with a lid, and shake until smooth and emulsified, about 30 seconds. Set aside.

3. Add kale to a bowl. Stir in cooked quinoa. Drizzle kale and quinoa with half of vinaigrette; toss to combine. Top dressed kale and quinoa with strawberries and salmon fillet. Sprinkle with pistachios and drizzle everything with remaining vinaigrette.
SALMON BURGERS + RHUBARB CHUTNEY
CHEF MANDY DIXON, La Baleine Café, Homer

MAKES 4 SERVINGS | TIME 20 MINUTES (PLUS 30 MINUTES FOR RHUBARB CHUTNEY)

We like to use sockeye salmon for these burgers. It’s perfect for the bits scraped from the salmon frames after filleting – we call it “spoon meat.” The rhubarb chutney pairs beautifully with salmon, and would be great with other grilled fish, pork, or mixed into a vinaigrette.

INGREDIENTS

1 pound boneless, skinless Alaska sockeye salmon, divided
2 tablespoons fresh cilantro, minced
2 tablespoons chopped green onion
1 clove garlic, peeled and finely minced
Juice of half a lime
1 tablespoon soy sauce
1 teaspoon sesame oil
1 pinch smoked paprika
Salt and fresh ground black pepper, to taste
4 buns
Garnishes: red onion, lettuce, pickles
Salmon Burgers + Rhubarb Chutney

Rhubarb Chutney (Makes 2 quarts)

I pound rhubarb, cut into ½-inch pieces (about 3 cups)
I cup dried dark red cherries
½ large red onion, peeled and diced
3/4 cup dried blueberries
I clove garlic, peeled and minced
One (1-inch) piece fresh ginger, peeled and minced
½ teaspoon dried red pepper flakes
I cup light brown sugar
½ cup cherry juice
2 tablespoons red wine vinegar
2 tablespoons honey

2. In a separate bowl, combine cilantro, green onion, garlic, lime juice, soy sauce, sesame oil and smoked paprika. Add cilantro mixture to salmon, stirring gently just to combine. Season with salt and pepper.

3. Shape salmon into 4 patties and chill until ready to grill or sauté. Cook salmon patties about 3-4 minutes, turn and cook another 3 minutes. Place on buns and top with a dollop of Rhubarb Chutney. Garnish as you like.

Rhubarb Chutney

Combine rhubarb and next 8 ingredients in a large saucepan. Bring mixture to a boil, reduce heat, and simmer, stirring occasionally, over medium-low heat about 20 minutes; stir in vinegar and honey. Continue to cook over medium-low heat another 15 minutes.

DIRECTIONS

1. Dice half the salmon into 1/8-inch cubes; set aside in a medium bowl. Purée the rest in a food processor; add to the diced salmon.
FRESH ROLLS WITH SMOKED SALMON + BASIL

LADONNA GUNDERSEN, F/V LaDonna Rose, Ketchikan

MAKES 4-5 SERVINGS (2 ROLLS EACH) | TIME PREP 45 MINUTES, COOK 10 MINUTES

INGREDIENTS

2 ounces dried rice noodles
4 shiitake mushroom caps (2 ounces), chopped
2 tablespoons soy sauce
8-10 round spring roll wrappers, 9-inch size
2 cups Alaska smoked salmon (8 ounces), chopped
1 cup cucumbers, julienned
1 cup carrots, julienned
1 medium avocado, diced
1 cup coarsely chopped basil
1 cup chopped cilantro
1/4 cup minced red onion
1/2 cup coarsely chopped plain peanuts

Dipping Sauce

1 cup seasoned rice wine vinegar
1 green onion, minced
2 tablespoons soy sauce
2 teaspoons sesame oil
1 teaspoon minced ginger
Fresh Rolls with Smoked Salmon + Basil

DIRECTIONS

Fresh Rolls

1. Submerge rice noodles in hot water for 8-10 minutes until noodles are soft and clear. Drain and sprinkle with small amount of water to keep from sticking together; set aside. Toss mushrooms with soy sauce; set aside.

2. Submerge one spring roll wrapper in a large shallow bowl of warm water for about 20-30 seconds, or until softened. Remove carefully and drain. Place on a clean, dry cutting board or work surface. Layer about one-eighth of each of the total ingredients across the center of the wrapper, leaving a border on each end: smoked salmon, cucumber, carrots, avocado, rice noodles, mushrooms, basil, cilantro, red onion and peanuts.

3. Lift the edge of the wrapper closest to you and roll it up and over the ingredients, tucking and compressing all of the ingredients into a cigar shape. Fold in the ends to seal. Set roll aside, seam-side down; repeat for remaining rolls.

Dipping Sauce

Combine rice vinegar, green onion, soy sauce, sesame oil and ginger in a bowl.
POTATO CRUSTED SALMON + BEURRE BLANC

CHEF FRANK EAGLE, Lavelle’s Bistro, Fairbanks

MAKES 4 SERVINGS | TIME 25 MINUTES

INGREDIENTS

2 russet potatoes, peeled
2-3 tablespoons fresh lemon juice (about 1 lemon)
4 tablespoons + 2 teaspoons unsalted butter, divided
Salt and fresh ground black pepper, to taste
Four (6-ounce) Alaska salmon fillets (about ¾- inch thick)
1 tablespoon canola or olive oil

Beurre Blanc Sauce

2 ½ tablespoons finely minced shallot
5 whole black peppercorns
1 bay leaf
3 tablespoons fresh lemon juice
2/3 cup white wine
1/3 cup heavy cream
2 sticks (8 ounces) unsalted butter, softened and cut into small pieces
Potato Crusted Salmon + Beurre Blanc

DIRECTIONS

1. Using a mandoline on the thinnest julienne setting (or using a good grater), slice the potatoes lengthwise creating long strips and place in a colander. Rinse potatoes under warm running water for 2-3 minutes and let drain. Add lemon juice, 4 tablespoons melted butter, salt and pepper to potatoes and mix well. Let stand 5 minutes and drain excess liquid.

2. Lightly season salmon fillets with salt and pepper. Divide potato mixture evenly and spread onto each fillet, about 1/8-inch thick across the whole piece.

3. Add 2 teaspoons butter and the oil to a large pan and place over medium-high heat. Add salmon, potato side down, and cook until potato crust is golden brown, about 6-8 minutes. Gently flip fillets once and cook about 30 seconds more or until just cooked through. Do not overcook. Place a large spoonful of Beurre Blanc Sauce onto 4 plates and top with salmon. Serve, if desired, with sautéed vegetables or a green salad.

Beurre Blanc Sauce

1. In a medium saucepan, combine shallots, peppercorns, bay leaf, lemon juice, and wine. Let cook over medium-high heat until reduced to about 1/3 cup.

2. Add cream and boil for about 1 minute. Reduce heat to low, and slowly whisk in butter one cube at a time, only adding the next cube when the previous one has been fully incorporated. Remove from heat if butter is melting too fast.

3. When all the butter is incorporated, strain the mixture through a fine-mesh sieve.
WHITEFISH
BEAR TOOTH COD TACOS
HALIBUT WITH WILD MUSHROOMS + LEEKS
BLACKENED ROCKFISH + AVOCADO CORN SALSA
MISO SABLEFISH + ASIAN CUCUMBER SALAD
BEAR TOOTH COD TACOS

CHEF NATALIE JANICKA, Bear Tooth Theatrepub, Anchorage

MAKES 4 SERVINGS | TIME 20 MINUTES

INGREDIENTS

Eight (6-inch) flour or corn tortillas
Four (4-ounce) Alaska cod fillets*
12 ounces Fish Marinade (see recipe)
1 ½ to 2 cups mixed cooked beans (pinto + black)

Garnishes: chopped romaine lettuce, sliced radishes, sour cream, guacamole, salsa
For serving: tortilla chips

Fish Marinade

8 ounces Hefeweizen beer
24 ounces Colorado sauce (store-bought red chile sauce or red enchilada sauce)

* can substitute Alaska halibut, pollock, rockfish
**Bear Tooth Cod Tacos**

**DIRECTIONS**

1. Combine beer and Colorado sauce in a large bowl; add cod and coat fish all over with marinade; let sit in marinade at least 10 minutes.

2. Heat broiler to high. Remove fish from marinade and place on a baking sheet or broiler pan. Broil on high, about 5 minutes, or until just cooked through.

3. To serve, place beans in tortillas, top with cod, and garnish as desired. Serve with tortilla chips.
HALIBUT WITH WILD MUSHROOMS + LEEKS

CHEF PATRICK HOOGERHYDE, Bridge Seafood Restaurant, Anchorage

MAKES 4 SERVINGS | TIME 20 MINUTES

INGREDIENTS

Four (5- to 6-ounce) Alaska halibut fillets*
Kosher salt and fresh ground black pepper, to taste
¼ cup semolina flour
3 tablespoons olive oil, divided
½ cup leeks, washed and white part cut into ¼-inch round slices (about 1 small leek)
3 cups coarsely chopped mushrooms, preferably wild varieties such as oyster, shiitake, porcini or portobello
1 cup dry white wine
1 stick (4 ounces) cold salted butter
4 tablespoons fresh chopped herbs, such as flat-leaf parsley, dill, and thyme

2 ounces Parmigiano-Reggiano (parmesan) cheese
2 cups fresh greens, such as spinach, watercress or arugula, cleaned
4 tablespoons Lemon Vinaigrette (see recipe)

Lemon Vinaigrette (makes 1 cup)

1/3 fresh squeezed lemon juice
2/3 cup olive oil
1 teaspoon kosher salt
1 teaspoon fresh ground black pepper

*can substitute Alaska cod, pollock, rockfish
Halibut with Wild Mushrooms + Leeks

DIRECTIONS

1. Preheat oven to 400 F. Season fish with salt and pepper; dust with semolina flour; set aside. Heat 1 ½ tablespoons olive oil in a large ovenproof sauté pan over medium-high heat. Place fish in pan and let cook until a golden crust forms, about 2 minutes. Turn and cook another 2 minutes. Place pan in oven and let cook another 3 minutes or until fish reaches about 125 F.

2. In another pan, heat remaining olive oil over medium-high heat. Add leeks and mushrooms, cook, stirring occasionally, 10 minutes.

3. Add white wine and stir. Reduce heat to low and swirl in butter, letting it melt slowly. Stir in fresh herbs.


Lemon Vinaigrette

Whisk together all ingredients in a small bowl; set aside and stir again just before serving.
BLACKENED ROCKFISH + AVOCADO CORN SALSA
CHEF TIM FARLEY, Williwaw, Anchorage

MAKES 4 SERVINGS | PREP: 10 MINUTES, COOK: 40 MINUTES (including rice cooking)

INGREDIENTS

Avocado Corn Salsa
- 1 small bell pepper
- 1 tablespoon olive oil, divided
- 2 tablespoons diced yellow onion
- ¾ cup yellow corn kernels, cooked and cooled
- Half of a small avocado, diced
- Juice of one lime
- 2 tablespoons chopped cilantro
- 1½ teaspoons ground cumin
- 1½ teaspoons kosher salt

Sticky Rice
- 1 cup short grain white rice
- 1¾ cup water

Rockfish
- 4 Alaska rockfish fillets (6 ounces each serving)*
- 1 tablespoon olive oil
- 2 tablespoons Cajun-style seasoning

* can substitute Alaska cod, halibut, pollock
Blackened Rockfish + Avocado Corn Salsa

DIRECTIONS

Sticky Rice
Rinse rice under cool water until water runs almost clear; drain. Add rice and water to rice cooker; cook according to manufacturer’s directions. Keep rice warm.

Avocado Corn Salsa

1. Rub bell pepper with 1 teaspoon oil; place pepper over open flame on stove top or grill. Cook until skin is blistered and charred, about 3 minutes per side. Place pepper in a bowl; cover bowl with plastic wrap. Allow to rest 5-10 minutes.

2. Meanwhile, cook onion in remaining olive oil over medium heat until onion is transparent. Allow to cool.

3. Rinse and rub off charred skin from bell pepper. Dice one quarter of the roasted pepper, reserving the remainder for another use. Add pepper to a small bowl; stir in onion, corn, avocado, lime juice, cilantro, cumin and salt. Set aside or refrigerate until serving.

Rockfish
Heat cast-iron skillet over medium heat; add oil. Dredge Alaska rockfish in seasoning; gently place fillets in skillet. Cook 3-4 minutes per side, just until rockfish is opaque throughout. For each serving, place ½ cup sticky rice in the center of each of 4 plates; stack rockfish fillet on rice. Spoon one-fourth of the salsa over all.
MISO SABLEFISH + ASIAN CUCUMBER SALAD

KIYO AND TOMI MARSH, F/V Savage, Alaska*

MAKES 4 SERVINGS | TIME PREP 15 MINUTES, COOK 5 MINUTES (NOT INCLUDING MARINATING)

INGREDIENTS

Asian Cucumber Salad
- 1 pound cucumbers, halved lengthwise and chopped
- 2 carrots, peeled and cut matchstick-size (about 6 ounces)
- 2/3 cup shredded red cabbage
- ½ teaspoon grated fresh ginger
- 2 tablespoons sesame oil
- 2 tablespoons rice vinegar
- 2 teaspoons sugar
- 1 tablespoon soy sauce
- 1 teaspoon Sriracha sauce
- 2 teaspoons toasted sesame seeds

Sablefish and Marinade
- 1/3 cup dry sake
- 1/3 cup mirin
- 1/3 cup red miso
- 3 tablespoons packed brown sugar
- 2 tablespoons soy sauce
- 1 teaspoon grated fresh ginger
- 4 Alaska sablefish fillets (6 ounces each)
- 2 tablespoons chopped green onion

**Miso Sablefish + Asian Cucumber Salad**

**DIRECTIONS**

**Asian Cucumber Salad**

1. In a bowl, combine cucumbers, carrots and cabbage. In a smaller bowl, whisk together the ginger, sesame oil, rice vinegar, sugar, soy sauce and Sriracha until the sugar is dissolved.

2. Pour dressing over vegetables; sprinkle with sesame seeds and toss to combine. Cover and refrigerate until serving, up to 8 hours.

**Sablefish and Marinade**

1. In a medium bowl, mix together the sake, mirin, miso, brown sugar, soy sauce and ginger until smooth and blended. Place Alaska sablefish fillets and marinade in a large zip-close bag; squeeze out air and seal. Place the bag in a shallow bowl or baking dish. Refrigerate at least 12 hours or up to 72 hours, turning the bag over occasionally to coat all sides. Remove fish from marinade; drain thoroughly.

2. Turn oven on to broil setting. Place fish in an oven-proof pan. Arrange oven rack so that top of fish is 4-5 inches from broiler heat element. Broil 4-5 minutes, or until top of fish is caramelized and dark brown; remove and allow fish to rest 2-3 minutes.

3. To serve, portion about 2 cups cucumber salad on each plate. Top sablefish with ½ tablespoon green onion.
SHELLFISH
BLOODY MARY OYSTERS + PICKLED VEGGIES
SNOW CRAB SALAD, GOAT CHEESE + GOCHUJANG
GARLIC BUTTER SPOT PRAWNS, BASIL + TOMATO
CHU CHEE RED CURRY SCALLOPS + GREEN BEANS
BLOODY MARY OYSTERS + PICKLED VEGGIES

CHEF DREW JOHNSON, Kincaid Grill, Anchorage

MAKES 1 DOZEN ALASKA OYSTERS  |  TIME 2 HOURS (PLUS PICKLING TIME)

INGREDIENTS

1 dozen Alaska oysters
Pickled Vegetables (see recipe)
Bloody Mary Granita (see recipe)

Bloody Mary Granita

Replace the smoked salmon vodka with plain or pepper vodka, if desired.

4 whole tomatoes
6 ounces smoked salmon vodka
1 teaspoon fresh squeezed lemon juice
1 tablespoon brown sugar
1-2 tablespoons prepared horseradish
1 tablespoon Worcestershire sauce
4-6 dashes Tabasco sauce
1 teaspoon celery salt
1 teaspoon salt
Pinch ground white pepper

Pickled Vegetables

1 cup apple cider vinegar
1 cup brown sugar
1 tablespoon salt
2 bay leaves
1 teaspoon black peppercorns
1 cucumber, cut into small dice
4 stalks celery, cut into small dice
Bloody Mary Oysters + Pickled Veggies

DIRECTIONS

Shuck oysters; separate oyster from shell, leaving oyster in shell. Scrape granita with a fork and place about 1 ½ teaspoons onto each oyster. Stir pickled vegetables and garnish oysters. Serve immediately.

Bloody Mary Granita

Cut tomatoes into quarters. Add tomatoes and remaining ingredients in a blender and process until smooth. Strain mixture through a fine-mesh sieve into a shallow container; freeze for at least 2 hours. Every 30 minutes or so, scrape the ice crystals with a fork to create a fluffy texture.

Pickled Vegetables

Combine vinegar, sugar, salt, bay leaves, and peppercorns in a small saucepan over medium-high heat. Bring mixture to a boil; set aside. Place vegetables in a heat-proof bowl; pour hot vinegar mixture over. Allow to sit for at least 24 hours. Store in refrigerator up to 3 days.
SNOW CRAB SALAD + GOAT CHEESE + GOCHUJANG

CHEF ERIK SLATER, Seward Brewing Company, Seward

MAKES 4 SERVINGS | TIME 40 MINUTES

This is an amped-up Alaska version of the classic beet and goat cheese salad. Gochujang is a Korean red pepper paste that is available in Asian markets.

INGREDIENTS

1 large beet, red or golden
¼ cucumber
¼ pound large Alaska snow crab meat pieces, shells discarded*
2 radishes, plus green tops, if desired
1 cup assorted fresh greens (watercress, arugula, baby spinach)
½ cup chopped and toasted hazelnuts

Gochujang Vinaigrette

2 tablespoons gochujang (Korean red pepper paste)
1 tablespoon honey
1 tablespoon rice vinegar
1 clove garlic, minced
1 tablespoon chopped fresh cilantro
½ lime, juice and zest
1 teaspoon sugar
2 tablespoons olive oil

Lemon Mascarpone Goat Cheese

2 ounces mascarpone, softened
2 ounces goat cheese, softened
1 teaspoon lemon zest
½ tablespoons heavy cream or whole milk
½ teaspoon sea salt

* can substitute Alaska Dungeness or king crab
Snow Crab Salad + Goat Cheese + Gochujang

DIRECTIONS

1. Preheat oven to 375 F. Place beet on a small baking sheet and roast for 30-40 minutes or until tender; cool, peel, and cut into small cubes; set aside.

2. Slice cucumber in eighths lengthwise, then cut on the bias into 1-inch pieces; set aside. Wash radishes and greens well of any dirt; dry thoroughly. Separate leaves from radishes; set aside. Carefully slice radishes paper thin using a mandoline or very sharp knife; set aside.

3. To serve: Place cucumbers, crab, greens and radish greens, if using, in a bowl; add about 2 tablespoons of Gochujang Vinaigrette; toss. Taste and add more vinaigrette, if desired; set aside. Using the back of a large spoon or small spatula, smear a broad thin layer of cheese across bottom of 4 plates. Sprinkle with hazelnuts. Add beet cubes on and around the cheese layer, place cucumber-crab-greens mixture in the middle. Garnish with sliced radishes.

Gochujang Vinaigrette

Combine all ingredients in a blender and blend until well combined. Alternatively, whisk together in a large bowl; set aside.

Lemon Mascarpone Goat Cheese

Place all ingredients in a medium-sized bowl. Combine, using a hand mixer or whisk, until blended; set aside.
GARLIC BUTTER SPOT PRAWNS + BASIL + TOMATO

CHEF STEFANI MARNON, Chef Stef’s, Juneau

MAKES 4-6 SERVINGS | TIME 20 MINUTES

This simple and quick recipe, which showcases aromatic basil, flavorful tomatoes and garlic, is great on its own. Paired with pasta, it gets even better. Salmon or halibut would also be a great fit.

INGREDIENTS

½ cup unsalted butter
5 cloves garlic, chopped
1 tablespoon olive oil
3 pounds Alaska spot prawns, peeled and deveined
2 cups tomatoes, diced
1 ½ cups fresh basil, roughly chopped
Salt and fresh ground black pepper, to taste
For serving: fresh pasta or grilled bread
Garlic Butter Spot Prawns + Basil + Tomato

DIRECTIONS

1. Melt butter and garlic together in a small saucepan over medium-low heat until garlic is lightly toasted and crisp. Remove from heat; set aside.

2. Heat a large sauté pan over medium-high heat. Add olive oil. Pat prawns dry with a paper towel; add prawns, and cook, shaking pan back and forth until prawns begin to turn opaque, 1-2 minutes. Add tomatoes and basil. Turn off heat and toss in the garlic butter. Taste and add salt and pepper, as needed. Serve with pasta or grilled bread.
Garlic Butter Spot Prawns + Basil + Tomato
CHU CHEE RED CURRY SCALLOPS + GREEN BEANS

NAVACHAI FAMILY, Lemongrass, Fairbanks

MAKES 2-4 SERVINGS | TIME 25 MINUTES

Chu Chee, a traditional Thai red curry made of red chiles and shrimp paste, plays well with Alaska scallops and fresh green beans. You can scoop off the top layer of canned coconut milk if you can’t find unsweetened coconut cream. Serve with steamed rice.

INGREDIENTS

- 1 tablespoon canola or vegetable oil + 2 teaspoons
- 1 tablespoon Thai red curry paste
- 2 cups green beans, trimmed and cut into bite-sized pieces
- 1 carrot, cut into bite-sized pieces (about 1 cup)
- 1/2 cup coconut cream (unsweetened)
- 1/2 teaspoons fish sauce
- 1/2 teaspoons sugar
- 1 small red bell pepper, chopped (about 1 cup)
- 1 kaffir lime leaf, chopped, divided
- 8-10 Alaska scallops

Garnishes: finishing salt and fresh lime wedges
**Chu Chee Red Curry Scallops + Green Beans**

**DIRECTIONS**

1. Heat a heavy-bottom pan over medium high heat. Add 1 tablespoon oil and curry paste; cook, stirring occasionally, until fragrant and toasted, being careful not to burn. Add green beans and carrot; stir and cook 1-2 minutes, reducing heat if paste starts to burn. Add coconut cream, fish sauce, sugar, red bell pepper and half of kaffir lime; stir and cook 1 minute. Pat scallops dry with paper towels.

2. Heat remaining 2 teaspoons oil in a large skillet until hot. Add scallops in a single layer (don’t overcrowd the pan) and let sear until golden brown on one side (about 90 seconds). Turn and place uncooked side in the curry sauce and finish cooking, 1 minute. Garnish with remaining kaffir lime, finishing salt and lime wedges, if desired. Serve with jasmine rice.
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