



fusion

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Grilled Alaska King Salmon with Lemon Butter

Ingredients:

1ounce salad oil or canola oil
7ounce fillet of king salmon boned
1ounce lemon compound butter
5spears of asparagus
5ounces of roasted potatoes

Cooking Instructions:

On a low to medium heat on the barbecue grease the grill with an oiled rag of salad or canola oil. Also rub the salmon with a little bit of salad oil as well. Place the fillet of salmon on the grill at a 45 degree angle and allow to cook for 2 minutes. Then lift and place at the opposite 45 degree angle to make nice diamond shapes for presentation. Allow to cook for 2 more minutes then flip. Place the asparagus on the grill for about 2 minutes while constantly rolling them to insure they get cooked on all sides, remove and set aside. Allow the salmon to cook for another 4 minutes on this side. This will make it about medium rare to medium. If you want it cooked more just increase the cooking times on each side for about a minute or two. Remove the salmon and place it on the plate with your choice of starch(there is a roasted red potato recipe with the sockeye recipe), asparagus and top the salmon with the lemon butter and serve. Serves 1

Lemon Compound Butter

Ingredients:

1/4lb of butter at room temperature
1each lemon zested then juice the lemon and use it all in the butter
1tablespoon of chopped fresh parsley
1sheet of plastic wrap 10"x10"

Instructions:

Place all ingredients in a bowl and mix together. Place the butter in the middle of the plastic wrap and roll into a log shape. You can place this in the refrigerator or freezer for future use.

Serves 10



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Copper River Sockeye Salmon Steaks with Red Pepper Relish

Ingredients:

2 each 3 ounce steaks of Copper River sockeye salmon
1 teaspoon of olive oil
1 teaspoon of lemon juice
2 ounces of field greens (salad mix)
4 ounces of roasted red potatoes
1 ounce of roasted red pepper relish
Salt and pepper to taste

Cooking Instructions:

On a low to medium heat on the barbecue grease the grill with an oiled rag of salad or canola oil. Also rub the salmon with a little bit of salad oil as well. Place the steaks of salmon on the grill at a 45 degree angle and allow to cook for 2 minutes. Then lift and place at the opposite 45 degree angle to make nice diamond shapes for presentation. Allow to cook for 2 more minutes and flip. Allow the salmon to cook for another 4 minutes on this side. This will make it about medium rare to medium. If you want it cooked more just increase the cooking times on each side for about a minute or two. Just after removing the salmon from the grill, place it on a plate and remove the skin. It should remove fairly easy. In a bowl place the field greens, roasted potatoes, lemon juice, and olive oil. Then toss them together and place it in the center of the plate. Then place the salmon on top, stacked one on the other. Then garnish with red pepper relish and serve. Serves 1

Roasted Red Potatoes

Ingredients:

1 lb red potatoes quartered
1 tablespoon olive oil
1 tsp salt
1/2 teaspoon of pepper
4 cloves of garlic chopped

Cooking instructions:

Preheat oven to 425 degrees, toss all of the ingredients together and bake for 40. about every 10 minutes toss the potatoes around. Serves 4





Roasted Red Pepper Relish

Ingredients:

4ounces of roasted red peppers julienned (match stick cut)
2leaves of fresh basil chopped
1/2clove of shallot chopped
1tablespoon olive oil
1teaspoon red wine vinegar

Instructions:

Mix all ingredients. Serves 4

