3rd Annual Valdez Pink Salmon Cook-Off Recipes
July 7, 2012

Smoked Salmon & Seafood Chowder
By Jerry Huff

Ingredients:

Salmon Fillets (skinned and boned)	1 ½ - 2 lbs.
Butter	3 tsp.
All – purpose flour	3 tsp.
Kosher Salt	1 tsp.
Ground pepper	1 tsp.
Garlic Powder	½ tsp.
Garlic Cloves (pressed)	4
Dill Weed	1 tsp.
Fresh parsley (finely chopped)	1 tbs.
Medium Sweet Onion (diced)	1
Stalks celery (diced)	2
Medium red bell pepper (seeded and chopped)	1
Medium fennel bulb (white part/diced)	1
Large fresh jalapeño pepper	1 (or 2 small)
Cups clam broth	3
Can of Corn	1
Can of clams	1 16 oz.
Shrimp (frozen or fresh)	16 oz.
Cups of red potatoes (cut in small cubes)	4
Half and Half	2 cups
Thyme	½ tsp.
Oregano	1.2 Oregano
Slices of bacon (diced)	2

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Smoked Salmon & Seafood Chowder Continued
By Jerry Huff

Directions:

1. **Sprinkle salmon with kosher salt, pepper, and garlic powder.**
2. **Place on heated grill (or bake) until cooked through. Flake fish onto ½ pieces – set aside.**
3. **In heavy 3-quart saucepan, cook diced bacon over medium heat until brown. Stir in the onion, celery, red pepper and funnel. Sauté until onions are transparent. Stir in garlic, leek, parsley, jalapeños and potatoes. Sauté for a few minutes. Add the clam base and bring to simmer. Cook until potatoes are just tender. Stir in the half and half constantly stirring until boiling and then reduce heat.**
4. **In small saucepan, whisk together butter and flour over medium heat until smooth (Roux). Slowly whisk 1 cup of hot mixture into Roux until smooth. Add this back into the chowder. Simmer soup for 10 minutes. Stir in corn, salmon, thyme and oregano. Add shrimp and clams. Taste and season with salt and pepper.**
5. **Garnish with bacon, cheese and basil. Can be served in bread bowl or with pieces of toasted French bread.**

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Lemon Pepper Nuggets
By Kyle Bauman

Ingredients:

Louisiana fish fry	1 cup
Eggs (beaten)	2
Lemon pepper bread crumbs	2 cups
Salmon fillets	1 lbs.

Directions:

1. Cut of salmon chunks
2. Roll chunks in Louisiana fish fry
3. Dip in eggs, roll in bread crumbs
4. Deep fry, serve with season sweet potato fries with dipping sauce

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Salmon Sauté with Tomato Basil over Angel Hair
By Michael Holcombe

Ingredients:

Salmon filet, skin off
Fresh tomatoes
Fresh basil
Shallots
Garlic
Salt & Pepper, seasoning mix (like Paul Prudhomme's Seafood Magic)
Flour
Cooking Oil
¼ - ½ cup butter, cubed
Vegetable stock
Angel Hair pasta-cooked as directed, al dente

Directions:

Prepare tomatoes-Core tomatoes and cut X pattern on opposite end. Drop tomatoes in boiling water for 90 seconds, remove drop in ice bath. Peel and squeeze excess seeds out of tomatoes, chop up into ½ inch pieces, set aside.

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Salmon Sauté with Tomato Basil over Angel Hair
Continued
By Michael Holcombe

Cut salmon into 1-inch cubes, season with seafood magic, lightly (thin coat) flour filet chunks, set aside. Heat Sauté pan, add ½ inch oil. Add salmon chunks - sauté till just done-do not overcook. Pour off excess oil; add ¼ cup butter and shallots and garlic, swirl pan for 1 minute, add tomatoes and fresh basil (about 3 tablespoons fresh basil, chopped up). Add a little stock to give sauce some liquid consistency (but not too much). Toss with pasta, plate and serve. Goes well with parmesan cheese and garlic bread.

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No Mistake Summer Salmon
By Denise Ramp

Ingredients:

- Pink Salmon
- Salt & Pepper
- Olive oil
- Jamaica Mistake
- Yellow Pepper
- White Onion
- Carrots
- Zucchini
- Parsley

Directions:

Not provided.

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Salmon Sliders
By Mel Bowder

Ingredients:

2 lbs. (approx… 4 pink salmon fillets)
4 Tbs. Teriyaki Sauce
3 Gloves Roasted Garlic – Minced
3 Tbs. Butter
1 Stalk celery Chopped
½ each Green and Red Bell Pepper – Chopped
1 Large Fresh Jalapeño – finely chopped
½ cup Sweet Onion finely chopped
3 TBs Parsley (Italian or Regular) Finely Chopped
½ Panko
1 large egg slightly beaten
1 tsp. fresh lemon juice
½ Sweet Onion thinly sliced (for topping)
Kosher Salt
Ground Black Pepper
2 Tbs. Oil
Cooking Spray
6 oz. Sliced Sharp cheddar cheese (or cheese of your choice)
1 Avocado Sliced
2 Large Tomatoes Sliced
8 Large Lettuce Leaves
8 Buttered and toasted buns

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Salmon Sliders Continued
By Mel Bowder

Directions:

Patties –

In a saucepan sauté: celery, bell peppers, chopped onions, jalapeno, and parsley in 2 tbs. butter for about a minute. Set aside to cool.

Using food processor, combine: salmon, roasted garlic, teriyaki, and pepper till coarsely mixed.

In a small bowl, combine egg, teriyaki, and lemon juice.

In a large bowl combine all above ingredients with panko until well incorporated. Form salmon mixture into small 3-inch patties.

Sauté Sliced onions in 1 tbs. butter until lightly browned.

Lightly coat grill pan or skillet with cooking spray or small amount of oil. Heat over medium heat. Grill or cook patties 5 minutes per side or until desire doneness.

Top with cheese until melted.

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Smokey BBQ Salmon
By Chris & Jim Skotnicki

Ingredients:
1-2 Salmon Fillet(s) de-boned, de-skinned

Marinade
¾ cup olive oil
1 tbs. fresh crushed garlic
¼ cup red wine vinegar
2 tsp. Balsamic vinegar
2 tsp. Worcestershire sauce
2 tsp. Lime juice
1 cup Italian Dressing
1 ½ Tsp. Soy Sauce
1 tbs. Brown sugar
Couple dashes of old bay seasoning
2 leaves of fresh basil, chopped
2 tsp. fresh cilantro, chopped

BBQ Rub
½ cup chili powder
¾ cup brown sugar
1/8 cup garlic powder
½ tsp. cayenne pepper
1 tsp. paprika
2 tsp. onion salt
½ tsp. cinnamon
½ tsp. garlic sea salt
1 ½ tsp. garlic bread seasoning
Dash of dried minced onion
2 ½ cups of Alder Smoke Chips

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Smokey BBQ Salmon Continued
By Chris & Jim Skotnicki

Directions:

Prep

1. **Blend all marinade ingredients thoroughly**
2. **Place salmon in marinade for 2 hours, 1 hour each side**
3. **Soak Alder Smoke Chips for at least 20 minutes before cooking in water**
4. **Take salmon out of marinade**
5. **Blend BBQ rub ingredients**
6. **With a spoon, spread rub on bottom and top of salmon heavily. You should net see any pink until you start to pat the rub on the fish**

Cooking:

1. **Place charcoal evenly in the bottom of the grill, as far away from the salmon as possible.**
2. **Light**
3. **Drain Alder Smoke Chips; place a handful of Alder Smoke Chips on top of coals, spreading evenly.**
4. **Place salmon on grill.**
5. **Smoke on salmon for 5 minutes on each side, putting more chips on the coals when time to flip. Temperature needs to be low to allow the salmon to absorb as much smoke as possible, around 250-275.**
6. **Close all vents on top of the grill while smoking; crack the lid**

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Smokey BBQ Salmon Continued
By Chris & Jim Skotnicki

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7. **Coals should be hotter now raising the temp in the grill allowing the salmon to start cooking. Open top vents. Salmon should be flipped every 2-3 minutes, but ALWAYS keep an eye on it between the time limit, in case of burning.**
8. **Salmon is done when the meat flakes with a twist of a form placed in the salmon.**

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Spinach Dasia Faye Casserole
by Dianne Gibbs

Ingredients:

- **1 cup mayo**
- **¼ cup horseradish**
- **1 tablespoon garlic**
- **1 teaspoon cumin**
- **Dash of black pepper**
- **2 tbs. Johnny Seasoning Salt**
- **¼ Spinach**

Directions:

Mix all ingredients together adding spinach last. Spread over salmon filets. Place seasoned filets on grill. Cook filets for 20 minutes or until done. Don't over cook salmon. Let stand for 10 minutes to marry the flavors then serve.

Created by Diane Gibbs

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Pistachio Salmon
by Sarah Rountree

Ingredients:

- **1 cup chopped pistachios**
- **½ cup pack brown sugar**
- **3 tablespoons lemon juice**
- **1 tsp. dill weed**
- **1 tsp. pepper**

Directions:

Salt and Pepper. Fry in hot greased pan. Cook skin side first. Cook to proper temperature.
After salmon is cooked, spoon on topping. Sprinkle with raw sugar and caramelize with torch.

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Salmon con Salsa de Adobo de Pollo
by Rowena Pawmar

Ingredients:

- Fillet Salmon
- Pinch of Salt
- Pinch of Pepper
- Olive oil

Sauce:

- 6 chicken thighs
- Salt
- Pepper
- 5 Cloves garlic
- ¼ cup chopped onion
- ¼ cup vinegar
- ¼ cup soy sauce
- 2 tbs. cornstarch
- 1 tsp. sugar
- 2 bay leaves
- 1 cup water
- Olive oil

Add Salt and pepper to salmon

Sauce

In a Pyrex container add all ingredients except cornstarch and bay leaf. Marinade chicken for 30 minutes. In a Saucepan, add olive oil, brown the chicken for 5 minutes and add all the marinade mixture, 2 bay leaves, and 1 cup water. Let it simmer for 45 minutes. Add cornstarch to thicken the sauce.

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Salmon con Salsa de Adobo de Pollo Continued
by Rowena Pawmar

Salmon:
Heat the Olive oil in a large pan, cook salmon, and add chicken adobo sauce. Serve with garlic rice or steam rice.

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Tim's Grilled Salmon rub
by Tim Bouchard

Ingredients:

2 Salmon fillets with skin on
½ cup Brown Sugar
1 ½ teaspoons Lawry's Seasoned salt
2 teaspoons Lawry's Seasoned salt
1 tsp. pepper
2. tsp. paprika
1/8 teaspoon cayenne pepper (more if you like it spicy)
1 teaspoons ground mustard

Directions:

1. **Open bottle of good white wine and enjoy a glass**
2. **Mix all dry ingredients**
3. **Wash fish and dry lightly**
4. **Sprinkle rub generously over fillet**
5. **Grill for about 8 – 10 minutes with skin side down**
6. **Finish caramelizing with blowtorch near end of cooking.**
   *** Alternative cooking method is to broil fillet 5-8 minutes in the oven.**