



ALASKAN CHEF'S TABLE
recipes

The image shows the exterior of a wooden building with a gabled roof. The building is painted a light yellow or cream color. On the front facade, the words "ALASKA FISH HOUSE" are written in large, bold, black, sans-serif capital letters. Below this, the word "KETCHIKAN" is written in a smaller, black, sans-serif font, flanked by two horizontal lines. A small, dark rectangular window is visible in the gable above the main text. The background shows a snowy mountain range under a clear sky.

ALASKA FISH HOUSE KETCHIKAN

Thank you for joining us for the Alaskan Chef's Table. We are proud to share our stories and our traditions of Alaskan hospitality with visitors from around the world and hope that your meal with us becomes a warm memory. Each recipe in this booklet reflects the items from our original tasting menu; however, unlike the tasting portions you savored on your Alaskan journey, these recipes are designed to serve 6-8 adults.

We enjoy imagining how the Chef's Table menu will appear on tables in the lower 48 and beyond. Who will you invite to share your Alaskan dinner experience? Which recipes will you choose? How will you set your table? Which stories of Alaska will you tell? And, most importantly, where will you get your authentic Alaskan seafood?

We're pretty sure that all the recipes in this booklet will work with any quality seafood you find at your local grocery or fishmonger, but if you'd rather be safe than sorry, refer to the back page of this booklet for information on how to get the best seafood in the world sent direct from Alaska to your door!

Whether you are a gourmet cook, a frozen-dinner connoisseur, or somewhere in between, you can prepare an excellent Alaskan seafood dinner – all you need is fresh fish!

— THE SLAGLE FAMILY

**OUR
SIGNATURE
SALMON**

- 1 GRAVLAX SALMON**, served over rye toast, topped with a red onion marmalade.
- 2 FISH HOUSE FISH CAKES**, with a fresh fennel Tzatziki Sauce.
- 3 SOCKEYE SALMON**, brined in sea salt, ginger, sugar, and spices, hot-smoked over alder wood and served with red onion, capers, tomato and a Dijon sour cream sauce.

**SUCCULENT
SHELLFISH**

- 4&5 LOCAL SPOT PRAWNS**, from the Unuk River, prepared two ways: Roasted with sea salt accompanied with lemon beurre blanc. Marinated in garlic Tabasco butter, grilled and served with a rich bleu cheese dressing.
- 6 CRACKED CRAB**, oven roasted with rosemary essence and a touch of garlic, simply served with drawn butter and lemon.

**ALASKAN
BOUILLABAISSE**

- 7&8 HALIBUT POACHED IN A RICH FISH BROTH**, served over saffron-infused Yukon Gold potatoes, vegetable melody, and Deby's camp-style rouille sauce.

**FRESH HALIBUT
& TROLL CAUGHT
KING SALMON**

- 9 HALIBUT**, from Clarence Strait. Smothered with a delicate Olympia of mayonnaise, shallots, sour cream, cheese, dill and capers served over slowly braised fennel.

**THE FINAL
TOUCH**

- 10 ALASKAN KING SALMON**, pulled from the icy waters of Behm Canal, brined to seal in the natural flavors, and prepared over a wood-fire grill with our Very Berry Butter, served with Yukon Gold potatoes and sautéed greens.
- 11 KETCHIKAN WILD BREAD PUDDING**, wild blueberries and rhubarb flavor this rich handmade bread pudding, topped with caramel sauce, whipped cream and crystallized ginger.



Simple Salmon Gravlax on Toast Points

Pin bones are the tiny bones that stick out sideways from the center of the fillet. To remove, run your fingertip lightly down the middle on the thickest side of the fillet. Grasp the end of each bone with tweezers or needle-nose pliers and pull straight out. (Pulling up or back might tear the flesh.) There are approximately 10-15 bones per silver salmon fillet and they will come out easily with a firm tug. Pin bones can also be easily removed after curing.

1 lb. king or silver salmon
3 tbsp. kosher salt
¼ cup brown sugar
2 tbsp. fresh dill, fennel, or 2 tbsp.
dried crushed fennel seeds
Zest of 2 lemons
1 tsp. cracked or ground pepper
¼ cup vodka or cognac (optional)
GARNISH: *thinly sliced red onion*
6 slices rye bread, crust removed,
cut in triangles and toasted



Pull pin bones from fillet.

In a two-inch deep glass or ceramic dish that fits the fish closely, mix salt, sugar, herbs, lemon zest, and liquor. Spread this mixture evenly over both sides of the fillet. Wrap the coated salmon in plastic cellophane; place in pan. Take slightly smaller size pan or similar flat object and place on top of fish. Weight the top of pan with something heavy to press on the fillet and draw moisture out.

Refrigerate for up to 36 hours.

The salmon should be firm to the touch at the thickest party of fillet when fully cured. If, after 24 hours, your salmon is still a little soft, pour the excess juices and brine over the fish, put it back in the refrigerator and check it again

in 12 more hours. Repeat process until fish is completely cured.

Rinse off any undissolved salt or sugar from the salmon to discover the salmon is slightly weathered looking. It should not be shiny, but transformed into a perfectly dense, flavor-packed dish.

Slice the salmon at an angle as thinly as possible with a sharp, thin-bladed knife. Don't worry about the skin; it's harder to cut than you'd imagine, so it's easy to just leave it behind and intact.

Spread the slices on top of toasted rye bread and garnish with onion marmalade. Gravlax will last one week in refrigerator, or wrapped tightly in plastic wrap and foil for two months in freezer.

Sweet Onion Marmalade

1 red onion, minced
1 cup brown sugar
½ cup red wine vinegar

Combine all the ingredients. Simmer over low heat until reduced by half. Allow to cool completely and store in refrigerator for up to a week.

Alaska Fish House Signature Fishcakes

Early in the 20th century, several hundred Norwegian families sought to escape economic hardships and strict social customs by migrating to Southeast Alaska. Most came to take part in a booming fishing industry, and their cultural presence remains. Little girls who watched their mothers prepare seafood dinners at the First Lutheran Church decades ago are now grandmothers engaged in a spirited dispute over the best traditional recipe for fishcakes.

SALMON MIXTURE

1¼ cup cooked silver salmon
1 egg, beaten
¾ cup crushed panko (reserve ½ cup)
2 tsp. Dijon mustard
2 tbsp. sour cream + 2 tbsp. mayo
1 ½ tsp. lime zest, minced finely
2 tbsp. lime juice
½ tsp. salt & pepper
2 tbsp. finely diced red onion
2 green onions, green only,
sliced very thinly
1½–2 tbsp. minced or grated ginger
1 tbsp. jalapeño, seeded and minced
1 cup shredded havarti, or
havarti dill cheese
2–3 sprigs fresh baby dill or fennel
fronds, chopped

BREADING

1 cup flour
4 egg whites, lightly beaten or two
eggs with splash of cream, beaten
1 cup panko

NOTE: Mix in only half of ginger. Make a little “test” cake, and take a bite of the cake with the tatziki, then adjust the ginger as necessary.

Gently stir together all the salmon mixture ingredients. Then whip them with a blender or whisk until slightly fluffy. Adjust the panko until mixture holds together (not too dry). Shape into patties, at least ½” thick. Refrigerate for at least 1 hour.

In a deep pan, pour enough oil so it comes halfway up the sides. Heat the oil to 350°F.

NOTE: For best results cook in a deep fryer (at 350°F) until golden.

Dip patties in the flour, next the egg mixture, then gently press/roll into panko mixture.

Pan-fry fishcakes in oil until golden on each side. Drain on paper towels. Keep warm. Serve with Tzatziki sauce and garnish with fennel.

NOTE: To thicken the sauce, the yogurt can be hung in a cheesecloth or strainer, under refrigeration, to drain the fluid. Best chilled for 2-12 hours before mixing into ingredients.

FENNEL TZATZIKI

1 tbsp. lemon juice
1 english cucumber, about ¼ lb.
½ cup plain non-fat yogurt, drained
overnight in cheesecloth
¼ cup sour cream
2 tbsp. fennel tops, chopped
1 tsp. garlic
salt and pepper to taste

Peel and seed the cucumber. Slice the cucumber into ⅛” lengthwise slices.

Put the slices in a colander and toss with ½ tsp. salt. Press with paper towel and set aside for 2 hours at room temperature to let the water drain. Remove the cucumbers from the colander and gently squeeze them to release any excess water then dice into ⅛” squares. Gently mix yogurt, sour cream, fennel, herbs, garlic and lemon juice. Add diced cucumber to mixture and serve immediately.



Alderwood Smoked Salmon

Tlingit families were the first residents in what is known today as Ketchikan. They established fish camps in the summer months, where they smoked and dried the abundant runs of salmon for use all year. The tradition is still alive today: summer months are “fill the freezer” months. Unlike the pouches sold in retail shops, home smoking often yields a moister fillet. A do-it-yourself approach allows for creative canning recipes and distinctive results.

SERVING SMOKED SALMON

*1 lb. Alderwood-smoked salmon,
sliced on bias*

½ cup sour cream

2–3 tbsp. classic Dijon mustard

*½ cup tomato (center removed)
diced small*

¼ cup red onion, diced small

2 tbsp. capers

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Mix the sour cream and 2 tbsp. Dijon together. Adjust mustard-sour cream mixture to taste. Slice the tomato and remove the seeds and center flesh. Dice the red onion and tomato into small bits and stir the capers into the mix. Sprinkle the mixture around the salmon and dollop the sauce on the side, or serve each mixture in a separate bowl.

SMOKING SALMON

*Up to 4 lbs king, silver or sockeye
salmon fillets cut in 16 oz. portions*

1 cup brown sugar

¾ cup kosher salt

2 tbsp. ground ginger

½ cup teriyaki sauce

2 tbsp. honey

2 quarts water (hot)

1 quart ice cubes

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Dissolve all ingredients in hot water; add ice to cool the brine solution before adding fish. Pour into a pan/ bucket that will hold liquid and fish. Submerge fish flesh side down & store tightly covered in refrigerator for 12 and up to 24 hours, dependent on thickness. Pull fish from brine and thoroughly rinse and lay on rack to air dry until the fish is “pellicle”—the

shiny, slightly tacky skin that forms on the surface of fish following curing.

Use Alderwood or other hardwood chips for smoking. Soak chips at least 24 hours. Place the wet chips in the smoker or in heavy duty foil wrapped in a packet, poked with a few holes for smoking. When salmon is “pellicle,” add fish to smoker. Set up your smoker or grill to maintain a temperature to 160–200°F. Smoke up to 2 hours, until moist and firm.



The world's best salmon comes from Alaska. But how the fish is caught is crucial. While purse seining yields the highest quantity of fish, being hauled aboard by a net in substantial numbers results in a tremendous “squeeze,” which affects quality. A troller handles each fish with care to ensure a superior product.



Salt Roasted Spot Prawns

Early spot prawn boats in Southeast Alaska dragged trawl nets along the sea bottom, which decreased stocks, and almost destroyed future prospects for the commercial prawn industry. In the 1970's, fishermen like Larry Painter helped pioneer the sustainable practices used today. By dropping large pots instead of setting nets, wasteful by-catch is virtually non-existent, and the future of our "little lobster tails" is ensured in the pristine fjords of Alaska.

SALT ROASTED SPOT PRAWNS

4 lbs. Alaskan spot prawns
rock salt or course kosher salt

Preheat oven to 425°F

Thaw, rinse and drain shrimp. Use a cast iron skillet or other heavy pan. Lay a ½" thick bed of course salt in the pan.

Place the pan in oven until hot (approx. 3 minutes). Remove from oven and lightly press shrimp in salt. Return to oven and roast 4-8 minutes depending on size of shrimp. If using colossal shrimp, turn halfway through cooking.

LEMON CAPER BUTTER SAUCE

¼ cup dry white wine
A few drops of water
*½ lb. unsalted butter (2 sticks),
sliced and chilled*
*1 tbsp. capers, rinsed, pressed dry
between towels and chopped*
1 tbsp. finely diced shallots
*1 tbsp. rinsed, minced preserved
lemon, seeds removed*
3 tbsp. fish/chicken stock (optional)
(don't substitute fish sauce for stock)

NOTE: Choose a heavy saucepan 6 to 8 inches in diameter.

First measure 2 tbsps. of wine into the pan and tilt it; try to remember what that amount looks like in that pan. Add remaining wine and reduce by 1/2. The reduced wine should be deep yellow, not amber. Don't hesitate to start over,

if it tastes acrid vs. pungent. Then add the shallots, onions, preserved lemon and fish/chicken stock until warmed thoroughly.

As soon as the wine mixture is warmed, pull the pan from the heat and immediately add a few drops of water and a few slices of the cold butter.

Swirl, reduce the heat slightly, and return the pan to the burner. Whisk, continuing to swirl the pan on the burner, until the first pats of butter are nearly melted. Add another few and continue whisking to encourage emulsion.

The emerging sauce will gain body as you add more butter. Don't allow it to boil; if it starts to, quickly pull the pan from the burner, add a

drop, or a few drops, of water at the edge, and swirl the pan to restabilize the emulsion.

The sauce will taste under-seasoned at first, but it will get saltier as the condiments infuse it.



Alaskan Hot Spots

Speaking of “hot spots,” there is a secret spot along the eastern shore of Behm Canal. As deep as 600 feet below the surface, a series of rocky shelves rich with prawn steps downward toward the sea bottom. Baited with fish carcasses, shrimp pots are lowered to rest on these shelves and soak for 1 to 3 days, their bright buoys dotting the surface of the sea. The best part of shrimping? Hefting the weight of a full pot and anticipating that first glimpse of bounty.

2 lbs. colossal Alaskan spot prawns
½ cup hot sauce, such as Tabasco
¼ cup plus 2 tsp. fresh lemon juice
3 tbsp. extra-virgin olive oil
3 cloves garlic, minced
4 tbsp. butter
kosher salt & freshly ground pepper
your favorite blue cheese dressing
3 tbsp Maytag blue cheese, crumbled
(optional)

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 In a bowl, toss the prawns with ¼ cup of the hot sauce, ¼ cup of the lemon juice, the olive oil, ½ garlic, 1 teaspoon of salt and ½ teaspoon of pepper. Refrigerate for up to one hour.

Pre-heat the grill to moderately high heat.

In small saucepan, combine the butter with the remaining ¼ cup of hot sauce, other ½ garlic, 2 tsp lemon juice and simmer over moderately low heat for 10 minutes. Remove from heat.

Grill the prawns for 4-6 minutes dependant on size, turning once, until the shells are pink and lightly charred. Toss the prawns in the saucepan with the butter until evenly coated. Move Prawns to serving platter with bowls of blue cheese dressing sprinkled with crumbled Maytag blue cheese.

6 Servings



Spot Prawns are protandric hermaphrodites, meaning they first mature as males, spawn, and then transition to females for the remainder of their lives. You go, girls!



Roasted Alaska King Crab & Dungeness Crab

Once lifted from the depths of the ocean, how a crab is handled will determine its quality. Our King Crab is custom processed in Dutch Harbor, where we cook and cool it in fresh water. Because freshwater is used, our Alaskan king crab has a sweet, rich, pure flavor. Unfortunately, most king crab available in the US is processed on Russian freighters at sea, and has been cooled in saltwater, resulting in a salty taste. With an indulgence like king crab, we are pleased to serve the finest quality available.



2–3 lbs thawed dungeness, or king crab portions, shells lightly cracked
1½ ozs. fresh sprigs or 2 tbsp. dried rosemary or thyme
1 large lemon, thinly sliced
¼ cup olive oil
4 cloves garlic, chopped, smashed or sliced
¼ tsp dried red pepper flakes, or Old Bay Seasoning
¼ to ½ cup white wine (optional)

Preheat oven to 425 degrees.

Fill a roasting pan with ¼" water and wine. Add rosemary sprigs, garlic, and lemon slices to the water.

Arrange crab pieces on the roasting rack so it sits just out of the water.

Drizzle olive oil over crab, then sprinkle pepper flakes on crab legs. Tent pan loosely with foil and roast the crab until the pre-cooked crab is heated through, 7 to 10 minutes.

Take care NOT to overcook as you are only reheating the previously cooked crab.

Transfer the crab pieces to a serving platter. Serve with melted butter or the lemon caper butter sauce. Garnish with sliced lemons and greens.



Most Alaskans don't own crab forks. They use the pointy "toes" on the second and third leg of a Dungeness as a pick. It's like nature's way of helping you access every bit of sweet, tender crabmeat.



Bouillabaisse-Inspired Alaskan Fish Stew

The impressive bouillabaisse resulting from this signature recipe is worth every minute of preparation. Don't be overwhelmed... it comes together beautifully, and the compliments from your guests will make you blush with pleasure.

*2½ cups onions, coarsely chopped
(yellow or white)*
*3–4 cloves garlic, smashed
(can be minced)*
*3–4 Yukon Gold potatoes,
halved and quarter-inch sliced
(use white or red, not russet)*
1 cup carrots, coarsely chopped
*1 lb. peeled tomatoes, coarsely
chopped
(or 48-ounce can, diced, slightly
drained)*
3 tbsp. tomato paste
1–2 tsp. red pepper flakes
1 tbsp. fennel seed, crushed
2 bay leaves
4–6 ounces saffron tea
1 tsp. thyme
6 tbsp. olive oil
fish stock (from recipe)
2–3 lbs. whitefish (snapper, halibut)
GARNISH: *Leeks, green onions or
parsley*

Heat 3 tablespoons olive oil in a heavy 6-quart stockpot over moderate heat until hot but not smoking. Stirring often, sauté the onions and carrots 3 to 5 minutes until onions just start to turn opaque. As the onions and carrots sauté, use a pinch of salt and the side of a broad knife to mash the garlic into a paste. Add the garlic to the saucepan and cook 3 minutes. Stir 2 ounces of saffron tea into the vegetables. Add the tomatoes and tomato paste. Cook, stirring, for 4 minutes. Add 1 1/2 cups fish stock. Simmer, loosely covered, for 30 minutes or until tomatoes just break. Discard the bay leaves.

In a separate non-stick skillet, heat 3 tablespoons olive oil. Add the potatoes. When the potatoes begin to brown, add 2 to 3 ounces of saffron tea. Stir together and continue to sauté until the potatoes

have a rich, golden color. Loosely cover and simmer to desired tenderness. Add the remaining saffron tea and simmer until the liquid is evaporated.

In a medium saucepan, bring to a boil 1/2 cup fish stock and enough water to cover the fish. Reduce the heat to very low. Working in batches, place the fish fillets in the liquid until just done. Use tongs or a slotted spoon to remove the fish, remembering that it's delicate and tends to fall apart. (If it does, don't worry, the rouille will hide any flaws when served in the bowl.)

Line the bottom of 6 bowls with the potatoes. Ladle the tomato mixture over potato. Top with the fish. Ladle fish stock around the sides of the bowl. Top the fish with additional rouille and green onion for garnish.

ROUILLE (ROY-EEE)

*2 whole roasted red bell peppers, drained,
pat dry, cleaned of charred skin*
¾ tbsp. garlic
2–4 tbsp. DEA Harrissa Hot Sauce
*1 cup fresh bread crumbs, finely ground
(do not dry, keep moist)*
¾–1 cup extra virgin olive oil
3 tbsp. fresh lemon juice
1 tsp. sea salt
½ tsp. ground black pepper

Mash garlic to a paste with 1 tbsp lemon juice and a pinch of sea salt. Puree bell peppers, garlic paste, salt and pepper, and small amount of Harrissa, and 2/3 cup bread crumbs in a food processor. Transfer to a bowl. Drizzle in ¾ cup olive oil to mixture and hand mix until fully incorporated. Adjust bread crumbs and oil to desired consistency. Add remaining Harrissa to taste. Make up to 3 days ahead, keep chilled and covered. Bring to room temperature before using, add oil as needed.

SAFFRON TEA: ADD 1/8 TSP. OR ONE THREAD GROUND SAFFRON TO 3/4 CUP OF BOILING WATER AND IMMEDIATELY TRANSFER THE LIQUID TO A COVERED CONTAINER. STEEP FOR 2 TO 24 HOURS.

Fish Stock for Fish Stew

It could be every sport fisherman's dream to wrestle a "barn door" halibut (200+ lbs.) from the depths to the surface. While the fight will feed egos and bellies for months to come, most locals will agree that a barn door is not the best eating. Smart commercial fishermen know that size does matter. Targeting "chicken" halibut (40 lbs. and under) may not craft as great a story, but it certainly does provide a better fish; younger and more tender.

4 *tbsp. olive oil*
 1½ *cups large celery stalks, coarsely chopped*
 1½ *cups leeks, coarsely chopped (optional)*
 3 *cups medium onions, coarsely chopped*
 3 *button mushrooms, quartered*
 5 *large garlic cloves, crushed*
 5 *lbs. halibut fish frames (see "About Selecting Fish Frames")*
 750 *ml. bottle dry white wine*
 2 *quarts water*
 1 *bunch parsley stems*
 1 *bunch fresh thyme (or 1 tbsp. dried)*
 10 *whole black peppercorns*
 1 *bay leaf*
 2 *tsp. sea salt*
(adapted from Cooks Illustrated)

Heat the oil in a 12-quart stockpot over medium-low heat until the oil shimmers. Add the celery, leeks, onions, mushrooms, garlic and fish frames. Increase the heat to high, cover and sweat the ingredients, stirring once or twice, until bubbly: about 10 minutes.

Lower the heat to medium and continue to sweat about 10 minutes longer, stirring frequently and pressing on the fish frames with a wooden spoon to break them down. The vegetables and bones should be soft and aromatic.

Add the wine and bring to a simmer. Reduce the heat to low and simmer, covered, for about

10 minutes, skimming foam from the surface as necessary.

Add 2 quarts of water, parsley stems, thyme, peppercorns, bay leaf and salt. Increase the heat to high and bring to a simmer. Reduce the heat to low and simmer, uncovered, about 30 minutes, skimming foam as necessary. The stock will be rich and flavorful.

Strain the stock through a chinois or a colander lined with a damp cheesecloth; discard the solids.

Refrigerate overnight. Skim the fat off the stock. Can be kept in airtight container for 2 days or frozen for six months.



ABOUT SELECTING FISH FRAMES:

An obliging fishmonger can put together packages of cleaned fish heads and frames. It is not a good idea to freeze fish bones and scraps left from your dinner to make a stock. Not only are the bones from salmon and the like too oily to produce a clean-tasting stock (white fish is essential), but leftover scraps and bits from any fish are likely to lack the essential levels of collagen for a rich, flavorful stock. Fish heads are particularly collagen-rich, so it is important to buy some of them. Ask the fishmonger to also remove the gills, organs, and any trace of blood out of frames before using.

Until recently, the Alaska halibut harvest operated as a derby-style fishery with unlimited participation. Given a 24 or 48 hour opening, fishermen raced to set, soak, and pull lines before the fishing window closed. But the 1995 launch of Individual Fishing Quotas (IFQs) allocated a set number of pounds to participants, improving both safety and year round market availability.



Halibut Olympia

There are several ways to know if your fish is done to perfection: 1) If a small cut in the flesh in the meatiest part of the fish has turned from translucent to opaque, it's done! 2) If the juices on top of the fillet have become opaque and solid, it's done! 3) If the fish is flakey and slightly firm to the touch, it's done! Note: In Alaska, we prefer to eat our fish rare to medium-rare (about 120°F), when the center is still a bit translucent.

HALIBUT OLYMPIA

*1½ lb. halibut fillet, cut into
4-6 oz. pieces
1 med fennel bulb, small julienned
1 small white onion, small julienned
2 tbsp. butter
¼ cup olive oil
¼ cup white wine*

HALIBUT OLYMPIA TOPPING

*1 cup sour cream
½ cup mayonnaise
¼ cup capers (rinsed and chopped)
2 tbsp. lemon juice
½ cup shredded parmesan cheese
(reserve a few tablespoons
for topping)
1 tbsp. finely chopped parsley
1 tsp. dried thyme
2 tbsp. shallot or red onion
salt & pepper to taste*

Mix all the topping ingredients together in a bowl. Refrigerate until ready to cook.

Preheat oven to 350°F

Prepare the braised fennel. Cut fronds from fennel and reserve. Trim ends and slice fennel into thin slices about 2" long. Over very low heat, add the olive oil and butter to the sauté pan. Once warmed, add the fennel and onion then allow to cook until soft and translucent, about 15-20 minutes.

Cut halibut into 4-6 ounce portions and lightly season with salt and pepper. Line bottom of baking pan with braised fennel and onion mixture.

Add splash of white wine.

Place halibut portions on top of fennel and using a spoon, spread olympia over the halibut, just like icing a cake. Cover the halibut on the top and sides, making sure you cover at least 1/8 to 1/4 inch thick, then top sauce with a little extra cheese.

Bake uncovered for approximately 10-15 minutes or until golden brown on top.

Gently scoop fennel and halibut on to plate; garnish with fennel fronds.

Grainy Mustard Glazed Grilled King Salmon

In Alaska, we prefer to eat our fish rare to medium-rare (about 120°), when the center is still translucent. Fresh Ketch's wild Alaskan Salmon is sushi grade, and has been flash frozen at minus 20°, so it can be slightly undercooked. (it's also best to slightly undercook halibut, as the fish will continue to cook after you remove it from the oven.)

KING SALMON

2 lbs. king salmon fillet cut
into (8) 4 oz. portions
¼ cup melted butter
3 tbsp honey
¼ cup grainy mustard or coarse
ground mustard
1 tbsp. fresh minced garlic
2 tbsp. olive oil

Lightly season fillets with salt/
pepper for 10 minutes before
grilling. Rinse and pat dry; lightly
coat with olive oil. Mix remaining
ingredients well in a small bowl.
Fire up grill to medium-hot.

Place fillet on grill salmon skin
side up for 1-2 minutes. After
turning over, top generously with
glaze.

When fish is cooked to desired

consistency, remove fish from grill
by shimmying a very thin spatula
between the fish and its skin.

Set the fillet on a platter for
serving.

CRISPY KALE

1 Bunch Kale, stem removed,
chiffanode
1.5 tbsp. Garlic, minced
¼ cup white wine
2 tbsp. Red Wine, Cider, or
Champagne Vinegar
1 tbsp. Butter
2 tbsp. Olive Oil
Sea Salt and freshly ground Pepper

In a small saucepan over
extremely low heat melt butter in
1 T. oil, and continue "sweating"
garlic until soft, about 5 minutes.

Strain the oil/butter mixture into
a sauté pan, adding remaining
oil. Turn up to med-high heat
and when hot, add Kale using
tongs, toss until crispy (about 3
minutes). Add the white wine
and cook until evaporated. Toss
in the garlic and vinegar until
thoroughly heated, add salt and
pepper.

OVEN ROASTED POTATO

3 Yukon Gold Potato, small dice
2 tbsp. Olive Oil
2 tsp. Thyme

Preheat oven to 375 F. Toss
potato's in oil and thyme. Spread
on a baking sheet and cook
until just browned and tender
approximately 13 minutes.



Ivory salmon is a luxurious white
fleshed King salmon native to certain
rivers of southeast Alaska and
Canada. Most salmon get their typical
red or pink color from carotene in
the food they eat, but white or ivory
Kings are genetically predisposed
with an extra enzyme to process
carotene rather than collect it in
their flesh. Ivory salmon tends to be
milder, silkier and more buttery in
flavor than red Kings.

Ketchikan Wild Bread Pudding

You leave the parking lot and trek mere yards into the forest. Under the green canopy of cedars, you eye the loaded branches of a blueberry bush, bending toward the spongy earth. The cheery plunk plunk of your berries dropping into the bucket is interrupted by a distinctive noise: huff huff. A bear is crackling through the brush nearby—very nearby. Grabbing your pail, you cast a wistful look at the ripe berries before heading quickly back to your car.

1 ½ cups brown sugar
1 ¼ cups heavy cream
½ cup milk
1 tbsp. vanilla
4 eggs
1 loaf white bread, cut into cubes
1 lb. blueberries, frozen
½ lb. rhubarb, ½ inch pieces,
frozen
1 tsp. cinnamon
½ tsp. allspice
2 tsp. fresh ginger
½ whole lemon, juiced

In a medium mixing bowl, mix frozen fruit with lemon juice and ginger.

In large bowl, mix together brown sugar, cream, milk, vanilla, eggs, cinnamon and allspice.

Fold in bread. After all liquid is absorbed, fold in frozen fruit.

Put in greased baking pan that can fit into a water bath. Sprinkle topping over pudding. Bake for 90 minutes at 350 F, test with a knife until it comes out clean, bake up to 30 minutes longer as needed.

PUDDING TOPPING

¾ cups flour
¾ cups brown sugar
½ cup butter, melted

Mix together melted butter, flour and brown sugar. It will be slightly doughy. Squeeze between fingers to sprinkle on pudding. Do not press down.

TIPS FOR OVEN WATER BATH

You will need two pans: the the one holding the recipe and another larger one. The larger pan should be about 2 to 3 inches wider on all sides than the recipe's pan and at least as high.

Slowly fill the outer pan with water until it reaches about halfway up the sides of the filled pan. (If you don't have an outer pan big enough to hold the inner pan, use a disposable foil roasting pan.)

Make sure to leave at least 1 inch around the bread pudding pan so hot water can circulate.



Rhubarb is technically a vegetable, but its stalk is treated like a fruit by adding sugar during cooking. The tart flavor adds a twist to desserts like crisps, pies, and, of course, bread pudding.