

Grilled Wild Yukon River Keta Salmon with Lemon Herb Butter

This recipe comes to us from
Jeremy Anderson of
Elliotts Oyster House in Seattle.



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4 - 6oz Yukon Keta fillets or steaks
1/4 C olive oil
1 tsp. kosher salt
Fresh cracked black pepper

1 tsp. lemon zest (fine grate)
2 tsp. basil finely chopped
1 tsp. shallots finely chopped

2 tsp. lemon juice
4 oz. butter
Salt and pepper to taste

Salmon Fillets or Steaks: Season with salt, pepper and brush with oil. Make sure to have your grill on high heat and seasoned properly (non-stick or oiled). Place salmon presentation side down, and sear cross marks then turn over and repeat the process. This rotation method will give you that nice grill mark look you find in restaurants. Cook salmon to an internal temperature of 125°.

Lemon Herb Butter: Combine lemon zest, basil, shallots, lemon juice and butter in mixing bowl with paddle attachment and mix on medium speed until well combined. Add salt and pepper to taste.

To Serve: Place salmon fillets on serving dishes and baste with the lemon herb butter. Serve with your favorite vegetable, salad, rice or pasta.

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