

Grilled Wild Yukon River Keta Salmon with Salmonberry Gastrique

This recipe comes to us from Adam Newton,
Executive Chef, Oceanaire Seafood Room in Atlanta.
Salmonberries are traditional to the Lower Yukon.



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Here is a simple summertime dish that can be easily prepared

4-6oz Yukon Keta fillets

1/3C cooking oil (canola and olive oil blend)

3 pints salmonberries

(strawberries or blackberries can be substituted)

1/2C red wine vinegar

1C granulated sugar

1 large shallot peeled and minced

1 lemon squeezed

2-4 sprigs fresh thyme

Salt and pepper to taste

Gastrique: Place 2 pints of washed salmonberries, red wine vinegar, sugar, shallot, lemon juice and thyme into a pot. Bring to a boil stirring occasionally then reduce heat to a simmer for 20-30 minutes. Puree and strain through a fine mesh strainer. Taste gastrique for a nice balance of sweet and sour, adjust if necessary by adding a little lemon juice or sugar. Hold gastrique at room temperature until ready to serve.

Salmon Fillets: Season with salt, pepper and oil. Make sure to have your grill on high heat and seasoned properly (non-stick or oiled). Place salmon fillets flesh side down, and sear, then rotate (don't flip yet) 90 degree, flip and repeat the rotation process. This rotation method will give you that nice grill mark look you find in restaurants.

To Serve: Place salmon fillets on warm serving dishes. Drizzle a tablespoon or so of the gastrique around each Keta fillet and garnish with fresh salmonberries. Bonus: To add a little extra summertime flair, add a grilled onion wedge and a small seasoned organic green salad.

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