

How to Cook Copper River Salmon



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Sautéed & Pan-Seared

- brush both sides of fish with oil or butter
- beat in a pan over medium high heat
- cook for 3-4 minutes each side

Roasting & Broiling

- preheat oven to 450°F
- brush both sides of fish with oil or butter
- cook for 8-10 minutes

Poaching

- simmer water in a large pan
- turn off heat and add fish skin side down
- liquid should cover fish completely
- cover the pan tightly with a lid and return to light simmer
- cook 4-6 minutes

Grilling

- thoroughly clean and preheat grill to medium heat
- oil both sides of the fish
- marinate or season fish
- grill until meat is opaque all the way through

Perfect Pairings

The rich flavor of Copper River Salmon pairs beautifully with dry red and white wines that have fruity notes such as Pinot Noir and Cabernet Sauvignon Pairs well with hoppy beers like IPAs and Pilsners.

Friendly Flavors

- citrus
- compound butters
- tender green herbs
- pesto, chimichurri
- honey + mustard
- garlic, shallots, chives
- brown sugar + chili powder
- miso paste, soy sauce, gochujang



COPPER RIVER

Wild Alaska King, Sockeye & Coho

*Flesh should be opaque and separate easily with a fork

www.CopperRiverSalmon.org