

Red Curry Grilled Salmon Steaks

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Ingredients

- 4-6 Copper River salmon steaks
- 2 Cups jasmine rice prepared as directed

- 3 Tbs red curry paste
- 1 Tbs fish sauce
- 2 Tbs sugar
- 3 (13oz) cans of coconut milk
- 4 Cups chicken broth
- 2 large lime leaves, fresh or frozen
- 2 red bell peppers cut into 1" cubes
- 1 large green or yellow zucchini chopped into half circle pieces
- 2 Cups fresh Thai basil leaves
- 1 Cup fresh chopped cilantro
- 1 jalapeño pepper, seeded and sliced thin
- 3 Tbs olive oil
- Salt and pepper to taste

www.CopperRiverSalmon.org

Instructions

Grilled Salmon Steaks

- Grease a well-cleaned grill thoroughly with non-stick cooking spray
- Grill fish for at least 5 minutes on each side or until internal temperature reaches 140° F
- Remove salmon from the grill and cover with foil to keep warm

Coconut Curry Sauce

- Prepare the jasmine rice and set aside
- In a non-stick frying pan over medium-low heat, combine red curry paste, fish sauce and sugar. Stir thoroughly
- Add 1 can of the coconut milk, bring to a simmer and reduce to medium-high heat. Continue to stir well
- Consistency will thicken after about 15 minutes
- Add lime leaves
- Add the remaining coconut milk and stock and simmer 5 minutes
- Add bell pepper & zucchini, cook until slightly tender
- Remove the lime leaves
- Turn the heat off and add cilantro and basil
- To serve, ladle sauce over plated salmon and rice. Garnish with jalapeño and basil