

Copper River Salmon Lettuce Wraps

By Casey Landaluce, F/V Clean Sweep



Pickled Carrots

Ingredients

- 1 Cup julienned carrots
- 1/4 Cup unseasoned rice vinegar
- 1 Tbs honey
- 1/4 tsp salt

Instructions

- Combine vinegar, honey and salt in a small saucepan
- Heat until dissolved, then add carrots
- Let cool and refrigerate for an hour, preferably overnight



COPPER RIVER

Wild Alaska King, Sockeye & Coho

Vietnamese Style Lettuce Wraps

Ingredients

- 1 lb Sockeye salmon
- Salt & pepper
- 1 tsp oil
- 12 Leaves of butter lettuce
- 1 Cup sliced cucumber
- 1 Cup pickled carrots
- 1/3 Cup each fresh herbs: basil, mint, cilantro
- 1/2 Cup chopped peanuts
- 1 Cup dipping sauce of choice: nuoc cham, peanut sauce, or sweet chili sauce

Instructions

- Season salmon with salt and pepper
- Heat oil in pan over medium-high heat
- Add salmon flesh side down and cook for 3 minutes. Flip salmon and cook 2-4 minutes, or until just cooked through
- Gently flake salmon, and arrange on platter with the vegetables and herbs
- Offer the peanuts and dipping sauce on the side
- To assemble, place about one ounce of cooked salmon in a lettuce cup then add vegetables and herbs and top with peanuts and a drizzle of sauce