



BRISTOL BAY
SOCKEYE SALMON

MOROCCAN GRILLED SOCKEYE SALMON

Recipe courtesy of Kai Raymond, F/V Aventura

SERVINGS: 4-6

Ingredients:

One 1-2 pound sockeye salmon fillet, pin bones removed

1/4 cup olive oil

2-4 tablespoons Moroccan Spice Mixture (recipe below)

2 garlic cloves, grated

1/4 cup finely chopped cilantro

Juice of 1/2 lemon

Salt and ground black pepper to taste

Moroccan Spice Mixture - makes 1/3 cup

1/4 cup smoked paprika

1 tablespoon cumin

1/4 teaspoon cinnamon

1/4 teaspoon ground cloves

1 teaspoon ground ginger

1/2 teaspoon ground coriander

1/2 teaspoon ground pepper

Directions:

1 Cut salmon into 1 1/2-inch portions or leave fillet whole. In a mixing bowl, combine olive oil, spice mixture, garlic, cilantro, lemon juice, salt and pepper. Coat salmon evenly with spice mixture and marinate 20-60 minutes.

ON THE GRILL

2 Prepare a charcoal or gas grill. Grill salmon over medium-hot heat, flesh-side down for 3-5 minutes or until browned, then flip and cook another 3-5 minutes.

IN THE OVEN

Heat the oven to 375 F. Place salmon in a shallow baking dish and bake uncovered for 15 minutes.

Salmon is done when the flesh flakes easily with a fork and is uniform in color. If checking with an instant-read thermometer, it should reach 145 F at the thickest part.

Find more delicious wild sockeye salmon recipes at www.bristolbaysockeye.org.