



Aleutia Salmon Wiggle

Funny name for classic comfort food

If you're looking for a way to take the edge off this winter, cozy up to Aleutia salmon wiggle. This classic New England dish is a great way to serve salmon leftovers on those cold winter nights. This salmon wiggle recipe features gravy, peas, delicious Aleutia sockeye on top of mashed potatoes. Guaranteed to warm you up!

Ingredients:

2 tsp. butter
2 tsp. flour
salt
pepper
1 c. milk
½ portion cooked Aleutia sockeye salmon (about 4 ounces)
frozen peas

Directions:

Melt butter over low heat in heavy saucepan. Blend in flour, salt and pepper. Cook over low heat, stirring constantly until smooth and bubbly. Remove from heat. Stir in milk. Bring to boil, stirring constantly. Boil 1 minute. Flake the Aleutia salmon fillet. Cook and drain peas. Add the salmon and peas to the sauce, stirring occasionally while cooking over low heat. Serve over mashed potatoes.



ALEUTIA[®]

Pure. Wild. Alaskan.

You can get ocean-caught Aleutia smoked salmon delivered to your door by calling 907-383-5909 or visiting the salmon marketplace at www.aleutia.org.