



A brine. A barbeque. And the best salmon you've ever had.

We're serving up a little late summer grilling inspiration this year. If you want perfectly moist, grilled sockeye salmon every time, our special sockeye brine will do the trick.

Ingredients:

- 8 cups water
- 2 cups kosher salt
- 1 cup brown sugar
- 3/4 tsp cumin
- 1/2 tsp oregano
- 1/4 tsp garlic powder
- 1/4 tsp chili powder
- Dash of pepper

Directions:

Heat the water, salt, sugar and additional spices in a large saucepan. Stir constantly to dissolve the salt and sugar. Once dissolved, remove from the stovetop and allow to cool completely. Place one Aleutia sockeye fillet in a large baking dish. Completely submerge the fillet (or portions if you've cut the salmon in pieces) in the brine mixture with the skin side down. Refrigerate and let the fish soak in the brine for at least 30 minutes, but up to 2 hours (no more!). Remove the fish with a slotted spoon or spatula, rinse and pat dry.

Preheat the grill to medium high. Brush the fillet or the grill with a coating of extra virgin olive oil to prevent sticking. Place the fillet on the grill, skin side facing up. The fish will initially tighten and then loosen from the grill for easier turning in 5 to 7 minutes. Don't turn it until it has loosened.

Gently turn the fish so skin is down and grill for about 5 more minutes. Remember the fish will continue to cook when it leaves the heat so it is done when it just begins to flake.



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.