



## Simple Baked Aleutia Sockeye

4 TBSP butter  
2TBSP margarine  
2-lb Aleutia premium sockeye fillet, skin-on, pin-bones removed  
2 tsp kosher salt  
1 tsp garlic powder  
1 tsp pepper  
1 lemon  
Parsley

Preheat oven to 425 degrees. Melt butter and margarine together. Drizzle the bottom of a baking pan with a small amount of the melted butter/margarine. Set the fillet in the pan, skin side down. Brush butter mixture over the fish and season with salt, pepper and garlic powder. Turn the fillet over. Bake for about ten minutes. Flip the fish again. Brush with more of the butter mixture. Cover and bake for five more minutes. Test the center of the fillet with the tip of a knife.

Serve with lemon wedges and parsley.  
Serves 6



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