



Ocean-run Aleutia sockeye barbecue

Every year as sockeye begin migrating past our small communities, locals' thoughts turn to the first summer barbecue. Here's a great way to join us in the celebration!

1 Aleutia sockeye fillet
Lemon pepper (to taste)
Garlic powder (to taste)
Salt (to taste)
1/3 cup soy sauce
1/3 cup brown sugar
1/3 cup water
¼ cup vegetable oil

Season salmon fillets with lemon pepper, garlic powder, and salt. In a small bowl, stir together soy sauce, brown sugar, water, and vegetable oil. Marinate fish for 2 hours. Preheat grill to medium.

Place salmon on the preheated, lightly oiled grill, and discard marinade.

Cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.



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