



## Island-style Aleutia sockeye

*The Aleutians may be a little less balmy than the Hawaiian Islands, but around here we've found that the sweetness of pineapple with a touch of hot peppers takes Aleutia's fresh, wild Alaskan flavor straight to the tropics!*

2 cups cooked rice  
½ cup maple syrup  
2 TBSP Dijon mustard  
4 6 ounce Aleutia sockeye fillets

¼ tsp kosher salt  
pepper  
1/5 cups chunked pineapple  
1 chopped, seeded jalapeño

Stir maple syrup and mustard together in a small saucepan over medium heat and bring to a boil. Simmer until slightly thickened, about 5 minutes. Remove from heat. Set aside.

Heat broiler.

Place the salmon in a baking dish and season with the salt and pepper.  
Scatter the pineapple and jalapeño around the salmon.

Brush the salmon with the syrup mixture and broil for 5 to 7 minutes or until it flakes easily. Serve the salmon and pineapple with prepared rice and drizzle with the remaining glaze.

Serves 4



**ALEUTIA**®

*Pure. Wild. Alaskan.*

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