



BRISTOL BAY
SOCKEYE SALMON

SOCKEYE WITH NORTHWEST SPICED COFFEE RUB

SERVINGS: 4-6

Ingredients:

1 tablespoon finely ground coffee

1 tablespoon ground coriander

1 tablespoon smoked paprika

1 tablespoon granulated garlic

2 tablespoons kosher salt

1-1/2 pounds sockeye salmon, fresh
or thawed

Heavy-duty aluminum foil

Cooking spray

Directions:

Heat grill to 375°F. Mix rub ingredients together well. Remove salmon from refrigerator. Cut 2 pieces of wide, heavy-duty aluminum foil about 6-inches longer than the salmon side. Stack the foil pieces (shiny side down) on a baking sheet and spray generously with cooking spray. Place the salmon, skin side down, in the middle of the foil. Fold the foil sides and ends up (1 to 2-inches) to make a shallow pan around the salmon, leaving at least a 1-inch margin around the fish.

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Rub/pat about 1 teaspoon rub on each salmon portion or 1 to 2 tablespoons onto salmon side. Let the rub rest on the salmon about 10 minutes before cooking.

Carefully transfer the foil pan to the center of the preheated grill. Do not cover the salmon with foil or close the foil over the salmon. Close grill cover and cook for 10 to 13 minutes, cooking just until fish is lightly translucent in the center - it will finish cooking from retained heat. Remove from the grill and let rest a few minutes before serving.

Cook's Tips:

- Check salmon for doneness at 10 minutes.
- To add a bright flavor, serve with lemon and orange wedges for squeezing over the top after cooking.
- Leftover rub can be stored in an airtight container for up to 3 months.

Variation: Roast in an oven preheated to 375°F, cooking 12 to 15 minutes, until lightly translucent in the center. Be sure to let the salmon rest a few minutes before serving.

**Find more delicious wild sockeye salmon recipes at
www.bristolbaysockeye.org.**