



BRISTOL BAY
SOCKEYE SALMON

PLANKED SOCKEYE WITH SUNNY CHIPOTLE RUB

SERVINGS: 4-6

Ingredients:

2 to 3 tablespoons white vinegar

1-1/2 pounds sockeye fillets or steaks

2 tablespoons packed brown sugar

2 tablespoons fresh chopped garlic

1 Tablespoon canned Chipotle chiles, seeded & chopped

Directions:

- 1** Soak wood plank in water 30 minutes to 2 hours.

Sprinkle vinegar onto Alaska Salmon (1 teaspoon per individual portion or 2 tablespoons per salmon side). Blend remaining ingredients.
- 2**
- 3** Pat wood plank with paper towels and spray-coat or lightly oil one side. Lay salmon on coated side of plank; spread 1 to 2 teaspoons rub mixture onto each salmon portion (not skin) or apply all of the rub to salmon side. Let the salmon rest 5 minutes before cooking.
- 4** Heat grill to medium-high heat. Grill salmon using indirect heat (not directly over heat) in covered grill for 10 to 15 minutes. Cook just until salmon is opaque throughout.

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