



**BRISTOL BAY**  
SOCKEYE SALMON

# SOCKEYE SALMON CITRUS VEGGIE SKEWERS



**SERVINGS:** 8-10 skewers

## *Ingredients:*

### **Skewers:**

1 1/2 pounds sockeye salmon, pin bones and skin removed, cut into 2-inch cubes

2 zucchini squash, very thinly sliced

1-2 lemons thinly sliced

2 tablespoons extra virgin olive oil

1/2 teaspoon Italian seasoning

1/2 teaspoon salt

1/4 teaspoon red pepper flakes

1/4 teaspoon garlic powder  
wooden skewers, soaked in water for 10 minutes before use

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### **Yogurt dipping sauce:**

1/2 cup Greek yogurt

1/2 cup sour cream

2/3 cup cucumber, chopped

1 tablespoon wine vinegar

3 tablespoons fresh dill

1 tablespoon fresh mint  
salt and pepper to taste

## *Directions:*

Preheat the grill. Add the cubed salmon and zucchini to a bowl. In a smaller bowl, stir together the oil, Italian seasoning, red pepper flakes, salt, and garlic powder until combined. Pour over the salmon and zucchini and toss to coat. Layer your skewers with one cube of salmon, followed by a zucchini, then a lemon slice, repeating ingredients until the skewers are full, being careful not to overcrowd the skewer for even cooking. Grill the skewers until the salmon is cooked to medium in the center and the zucchini is tender-crisp. Serve promptly with herbed yogurt dipping sauce on the side.

**1** To make the sauce: Add the yogurt, sour cream, cucumber, vinegar, dill, mint, salt and pepper to a food processor or blender and whirl to combine. Cover and refrigerate until ready to serve.

**2**

Find more delicious wild sockeye salmon recipes  
at [www.bristolbaysockeye.org](http://www.bristolbaysockeye.org).