



Recipes



Classic Alaska Salmon Bake

Here is a recipe that is tried and true. Visitors to Alaska will find many Alaska Salmon Bakes scattered across our Great State.

Although there are untold dozens of recipes and variations, this is one of my All Time Favorites!!

Alaska Jim

Ingredients:

- 6 portions **Wild Alaska Coho Salmon Fillets** (remove any bones, leave skin on)
- 2/3 cup firmly packed brown sugar
- 2/3 cup dry white wine
- 1/4 cup lemon juice
- 3/4 teaspoon salt
- 1/4 teaspoon white pepper
- 1/2 cup butter
- Lemon slices for

Preparation:

1. In a bowl combine brown sugar, wine, lemon juice, salt, and pepper. Stir until the sugar is dissolved.
2. Rinse salmon and pat dry. Add to marinade and turn to coat. Cover and chill for 1 hour. Do not over-marinate.
3. Remove salmon from the marinade and place on a large baking sheet. Pour marinade into a large sauce pan, place over medium heat, add butter. Stir until butter is melted and the mixture is simmering.

Cooking Instructions:

- Place the salmon pieces flesh side down, on a pre-heated well-oiled grill rack.
- After 1 minute the salmon should have grill marks, carefully turn over so skin side is down.
- Brush the fish with the marinade and brush often the next 3-7 minutes.
- ***Now Relax, Sip a little wine, be sure to baste often, until the salmon is just opaque. The salmon should be moist in the center of the thickest part. ENJOY!***

[Shop for Wild Alaska Coho and other Wild Salmon Selections](#)