



Salmon Jerky

- 1 c. beer
- 1 tsp. salt
- 1 tbsp. pepper
- 1 tbsp. Worcestershire sauce
- 1 tsp. soy sauce
- 1 tsp. garlic salt
- Tabasco sauce (optional)

Preparation:

Cut meat into desired size (chunks - strips). Allow to soak in brine for at least 1 hour. Cook in smoker (with the chips of your choice). Cook for a minimum of 6-8 hours, depending on meat size.

Beer Battered King Recipe

- 1-2 lbs of Alaskan Salmon
- Buttermilk pancake mix.
- 6 beers (one for the recipe, 5 for you). Let one beer go flat in a bowl in the refrigerator while you drink the other five.

Preparation:

Skin the wild salmon if not already done and cut the fillet into 1" inch cubes. Now do not drink the last beer, as you will need it now to mix the pancake mix. In a mixing bowl, add the beer and mix in enough pancake mix to make a mixture that is slightly thinner than you would make for pancakes. On the stovetop, preheat a deep pan with enough oil to completely immerse the pieces. You can tell when the oil is hot enough by when it starts smoking just a little. Dip the salmon in the beer batter and carefully place the pieces into the hot oil. Cook until golden brown, and remove from the oil and drain on a wire screen.

Smoky Salmon Spread

- 1 can (15-1/2 oz.) salmon, drained and flaked
- 1 tbsp. lemon juice
- 2 tsp. grated onion
- 2 tsp. prepared horseradish
- 1/4 tsp. liquid smoke
- 1/8 tsp. salt
- 3 drops Louisiana Hot Sauce
- One 8 oz. pkg. cream cheese, softened
- 1/3 cup chopped pecans
- 2 tbsp. minced parsley
- Assorted crackers

Preparation:

Combine salmon, lemon juice, onion, horseradish, liquid smoke, salt, pepper sauce and cream cheese; blend well. Chill several hours. Combine pecans and parsley. Shape salmon mixture into a fish shape or ball. Cover entire surface with nut mixture. Chill. Serve with crackers.

Makes about 2-1/2 cups.



Cooking Salmon in a Dishwasher

Salmon fillets
Aluminum foil
Fresh lemon
Pattys of butter
Electric dishwasher

Preparation:

Place the fish on two large sheets of aluminum foil. Squeeze on some lemon juice and place the pats of butter on the salmon fillets. Seal the fillets well in the foil, and place the foil packet in the top wire basket of your electric dishwasher. **DO NOT ADD SOAP OR DETERGENT.** Close the dishwasher door, set the dishwasher on the hottest wash cycle, complete with drying cycle, and let it run through a full cycle. When the cycle is complete the fish will be cooked just right.

Citron Salmon

Half fillet of salmon (a few pounds)
One lime
One lemon
2 tablespoons of chives
2 tablespoons of dill
fresh dill sprigs (about 10 - 20)
1/2 - 1 stick of butter softened

Preparation:

Preheat oven to 400 degrees. Mix juice of 1/2 lemon, 1/2 lime, 2 tbs of dill and 2 tbs of chives into the softened butter. Place salmon skin side down on a large piece of foil. Smear with the flavored butter. Lay dill sprigs on top of butter. Slice remainder of lemon and lime and lay on top of the dill. Enclose all tightly with foil. at 400 for 20 minutes. It may take longer as our oven was off when we were at the beach and it took 40 minutes.

Barbeque Salmon Steaks

Four 4-6 oz. salmon steaks
-----sauce-----
3 tb Melted butter
1 tb Lemon juice
1 tb White wine vinegar
1/4 ts Grated lemon peel
1/4 ts Garlic salt
1/4 ts Salt
1 ds Hot pepper sauce; (optional)

Preparation:

Combine the sauce ingredients stirring thoroughly. Generously brush both sides of the salmon steaks with mixture. Barbeque on a well oiled grill over hot coals. Make a tent of foil or use barbeque cover and place over salmon. Barbeque 6-8 minutes per side depending on the thickness of your steaks. Baste frequently. Turn once, brushing with sauce. Steaks should flake easily when tested with a fork.



Baked Salmon

- 2 cloves garlic, minced
- 6 tablespoons light olive oil
- 1 teaspoon dried basil
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 tablespoon lemon juice
- 1 tablespoon fresh parsley, chopped
- 2 (6 ounce) Wild Salmon Dinner Fillets

Preparation:

In a medium glass bowl, prepare marinade by mixing garlic, light olive oil, basil, salt, pepper, lemon juice and parsley. Place salmon fillets in a medium glass baking dish, and cover with the marinade. Marinate in the refrigerator about 1 hour, turning occasionally.

Preheat oven to 375 degrees F (190 degrees C).

Place fillets in aluminum foil, cover with marinade, and seal. Place sealed salmon in the glass dish, and bake 35 to 45 minutes, until easily flaked with a fork.

Captain Joe's Favorite Salmon Recipe

- Ziplock bag
- Soy sauce
- Brown sugar

Preparation:

Get a ziplock bag. Throw the salmon fillets in the bag along with soy sauce and brown sugar. Let that sit for an hour in the fridge while you heat the grill and throwback a couple cold ones.

Grill skin side down only, and enjoy with a few more cold ones

Bon appetit!