



**Grill Roasted Copper River King Salmon**  
Shaved Fennel, Lemon, Alder Smoked Sea Salt  
Executive Chef Peter Levine, Waterfront Seafood Grill  
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This simple-to-prepare and impressive salmon dish is perfect anytime with a crispy white wine. Serves 4.

**Ingredients:**

- 4 7-8 oz. filets Copper River king salmon
- 1 large head of fennel
- 1 fresh lemon
- 1 teaspoons smoked salt
- 1 teaspoon black pepper
- 2 tablespoons extra virgin olive oil
- 1 tablespoons butter
- 2 oz. dry white wine
- 6 12'x12' sheets aluminum foil
- 1 charcoal fired Weber grill or similar

**Preparation:**

Fire the grill and bring the temperature to 400 degrees. Move all the coals to one side of the kettle. If you are using a gas grill, keep one side on very low and the other on high. Slice the fennel thinly. Slice the lemon also very thinly. About 1/16<sup>th</sup> of an inch. On each piece of foil add a pile of fennel and slices of lemon. Season with sea salt and pepper and a drizzle of olive oil. Place the fish on top and add more fennel and lemon. Season with salt and pepper. Bring up the sides of the foil and give each a splash of wine. Seal the foil around the edges and place on the opposite side of the coals. Cover the grill and cook the salmon for approximately 15 -18 minutes. Serve immediately. This can be made up to a day ahead of time and refrigerated until ready.



**Anthony's Wild Copper River  
Alder Planked Chinook Salmon**  
Executive Chef Pat Donahue, Anthony's Restaurants  
[www.anthonys.com](http://www.anthonys.com) 425-455-0732

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Yields 4-6 Servings

**Ingredients:**

2 lbs Copper River chinook salmon filet  
2 oz sundried tomato basil butter (see below)  
Kosher salt to taste on salmon and vegetables  
1 ea ½" thick x 12" long alder plank (optional)  
1 lb jumbo asparagus or white asparagus (optional)

**Preparation:**

Cut salmon into serving size pieces (4-6), moisten with olive oil and season with kosher salt. Place the fish on a hot grill to char-mark one side (can be cooked completely on BBQ grill if you're not using an alder plank). Remove fish and place uncooked side down on the alder plank with a cookie sheet underneath to catch drips. Place the salmon on the alder plank, put into a 400°F oven. Only cook until done (remove the salmon from the oven when it reaches 130-140°F internal temperature). Top salmon with 1-2 Tbsp of the prepared sundried tomato basil butter and let it melt slightly. Cook your favorite seasonal vegetable – I prefer chargrilled asparagus tossed with olive oil and seasoned with salt and pepper.

**Sundried Tomato Basil Butter**

**Ingredients:**

½ lb butter, softened  
1 oz wt or ¼ cup fresh basil leaves – cut into thin strips, washed and dried  
1 ½ oz wt sundried tomatoes (use well drained tomatoes packed in oil)

**Preparation:**

Whip the butter by hand or in a food processor until smooth. Stir in the chopped sundried tomatoes and basil. Prepare the sundried tomato basil butter up to two days in advance. Cover and refrigerate.

Served over Anthony's corn bread pudding with rhubarb salad and spring greens.



## Chef John Howie's Cedar Plank BBQ Grilled Copper River Red King Salmon

Chef John Howie, Seastar Restaurant & [plankcooking.com](http://plankcooking.com)  
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Yields 2 servings

### Ingredients:

- 2 6 oz. filets of Copper River salmon
- 1 Tbsp. Chef Howie's salmon rub seasoning (see below)
- 1 ½ cups rice pilaf
- 20 4-5 inch-long asparagus spears
- 2 Tbsp. olive oil
- 1 tsp. sea salt
- 2 thin slices of lemon slice (1/6th slice)
- 2 sprigs Italian parsley

### Salmon plank preparation:

A couple hours prior to cooking salmon, place fish on wax paper. Sprinkle both sides of the salmon flesh evenly with the fish dry rub (1 ½ tsp. per serving). Press the seasonings into the salmon flesh. Refrigerate salmon steaks, uncovered, for at least 2 hours and up to 12 hours before using.

Place the cedar BBQ grilling planks in water and let soak for a minimum of two-to-three hours and preferably 24 hours. Hold wet until needed.

### Cooking procedure:

Pre-Heat the grill to high if gas or until a nice bright coal is achieved with live fire.

Remove the cedar planks from the water and wipe off any excess water. Place salmon pieces onto the center of the cedar plank.

Place the plank on the grill and close the top. Be sure to check the plank often. If the sides of the plank catch on fire, use a squirt bottle of water to stop the flame. The plank should cook for 8-12 minutes depending on the thickness of the salmon. Meanwhile toss the asparagus spears in the olive oil and sea salt. Place them on the grill and cook until they have some light grill marks. Remove from the grill and hold until needed.

Place the asparagus on the plate, slightly overlapping the rice pilaf. Remove the salmon from the cedar plank and place slightly overlapping the rice and asparagus. Garnish with the lemon slice and parsley sprig, serve.



### **Chef Howie's Salmon Rub Seasoning (Yields 1/4 cup)**

**Ingredients:**

- 2 tsp. lemon pepper
- 1 tsp. granulated garlic
- 1 tsp. dry whole tarragon
- 1 tsp. dry whole basil
- 1 Tbsp. paprika
- 1 Tbsp. kosher salt
- 2 tsp. light brown sugar

**Salmon rub procedures:**

Place all ingredients into a food processor and process until well blended.  
Transfer, label, wrap tightly and store at room temperature for service.