



Raise The Bar

with Wild Alaska Seafood & Cocktail Pairings



Raise The Bar

with Kathy Casey, Liquid Kitchen

As a chef, I am always trying new things — both in the kitchen and at the bar. A delicious appetizer just isn't the same without an amazing drink to accompany it— and vice versa.

Incorporate Wild Alaska Seafood into your menu to help raise the bar with creative small plates, bar bites and appetizers.

Bringing that same inspiration from the kitchen into the bar with fresh ingredients makes for fun and lively sips and inspired classic cocktails.

By pairing hand-crafted cocktails and small plates made with Alaska Seafood on your bar menu, you will dazzle your guests and have them coming back for more.

From a sake martini paired with an Asian-inspired deviled egg, to an herbal and citrus Collins served with a perfect salmon slider— the possibilities are endless and delicious!

Alaska “California Roll” Deviled Eggs

Makes 24
PIECES

INGREDIENTS

Eggs, large, hard boiled 1 dozen

Filling

Avocado, ripe 1/2
Mayonnaise 3 Tbsp.
Wasabi paste, purchased 1 Tbsp.
(or 1 Tbsp. wasabi powder
mixed with 1 Tbsp. water)
Salt 1/4 tsp.

Topping

Alaska king crab, pulled meat 4 oz.
(about 1/2 cup)
English cucumber, thin sliced 24 slices
Nori komi furikake Optional
(sesame seed-seaweed
sprinkle)
Tobiko (flying fish roe) 2 Tbsp.

DIRECTIONS

Peel and halve eggs lengthwise and transfer yolks to a small bowl. Set egg white halves on a platter, cover, and refrigerate.

In a mixing bowl with paddle attachment, mix the avocado well, then add egg yolks and whip to a smooth consistency. Add mayonnaise, wasabi paste, and salt, and mix until smooth.

Spoon mixture into a pastry bag fitted with a plain or large star tip, then pipe mixture evenly into egg white halves. Top each egg half with a little crab meat, a cucumber slice, a sprinkle of furikake, and about 1/4 tsp. tobiko.

*Recipe adapted from D'Lish Deviled Eggs
by Kathy Casey.*

Alaska “California Roll” Deviled Eggs

CUCUMBER SAKE MARTINI



CUCUMBER SAKE MARTINI

Makes 1 drink

3–4 slices English cucumber
1 1/2 oz. vodka
3/4 oz. lime juice, fresh
3/4 oz. simple syrup*
1 oz. sake
Garnish: thin slice of
English cucumber

Tear cucumber slices and drop into a mixing glass. Measure in vodka, lime juice, simple syrup, and sake. Fill with ice, cap, and shake vigorously. Strain into a large Martini glass. To garnish, float cucumber slice in drink.

**Combine 1 cup sugar with 1 cup hot water and stir until well combined and sugar is dissolved. Refrigerate for up to 2 weeks.*



Banh Mi Alaska Black Cod Sliders

Makes 8
SLIDERS

INGREDIENTS

Alaska Black Cod Sliders

Soy sauce 1/4 cup
Fish sauce 2 Tbsp.
Alaska black cod, boned,
skinned, and cut into
8 (1½-oz.) pieces

Soft baguette, split and cut
into 8 (2-inch) pieces

Vegetable oil for cooking as desired
Mayonnaise 1/3–1/2 cup
English cucumber, 16 slices
sliced thin
Pickled veggies (recipe follows)
Jalapeño, fresh cut 1
into 1/4-inch slices
Cilantro 16 sprigs
Lime wedges 8
Sriracha or chili paste as desired

Pickled Veggies

White wine vinegar 1/4 cup
Sugar 2 Tbsp.
Salt, kosher 1/4 tsp.
Red chili flakes 1/4 tsp.
Carrot, julienned 1/2 cup
Daikon radish, julienned 1/2 cup
Red onion, thinly sliced 1/4 cup

DIRECTIONS

Alaska Black Cod: Mix soy and fish sauces in a bowl. Add black cod and toss to coat. Cover and marinate, refrigerated, for 30 minutes, turning black cod pieces occasionally. Drain before cooking.

Pickled Veggies: Mix vinegar, sugar, salt, and chili flakes in a medium bowl. Add carrot, radish, and onion, toss to combine. Cover and refrigerate for at least 1 hour or up to overnight.

Assemble Sandwiches: Heat baguette pieces in a 400°F oven for about 3 to 4 minutes or until crisp.

Meanwhile, heat a little oil in a non-stick skillet over medium-high heat. Add drained fish, and cook for about 1 to 1½ minutes on each side or until well cooked through. (It's important to cook black cod all the way done to ensure tenderness.)

Spread baguette pieces with 2 to 3 tsp. mayonnaise each, and then layer sandwich with cooked black cod, cucumber, jalapeño, pickled veggies, and cilantro. Squeeze with fresh lime juice before serving. Drizzle with sriracha if desired.



ELDERFLOWER FRENCH 75

Makes 1 drink

1 oz. gin
1/2 oz. elderflower liqueur
1/2 oz. lemon juice, fresh
3 oz. brut Champagne or
sparkling wine
Garnish: lemon zest twist
and edible flower if desired

Measure gin, liqueur, and
lemon juice into a mixing glass.
Fill with ice, cap, and shake.
Strain into a champagne flute
and top with Champagne.
Zest lemon over drink and
drop twist into cocktail.

Banh Mi Alaska Black Cod Sliders



ELDERFLOWER FRENCH 75

Thai Alaska Fish Cakes

with Sriracha Sweet Chili Dipping Sauce

Makes about
20 PIECES

INGREDIENTS

Fish Cakes

Alaska pollock, sole/flounder (drained weight)	1 lb.
Cornstarch	1 Tbsp.
Soy sauce	1 Tbsp.
Lime juice, fresh	1 Tbsp.
Thai sweet chili sauce	1 Tbsp.
Garlic, fresh, minced	1 Tbsp.
Ginger, fresh, finely minced	1 Tbsp.
Egg white	1
Cilantro, fresh, chopped	2 Tbsp.
Green onions, white and green parts, thinly sliced	2
Carrot, finely diced	1/4 cup

Sauce

Sriracha	2 Tbsp.
Fish sauce	1 Tbsp.
Thai sweet chili sauce	1/2 cup
Lime juice, fresh	1 Tbsp.

Vegetable oil for cooking
Garnish: butter lettuce leaves, mint and cilantro sprig

Additional serving/cooking method:

Skewer the fish cakes or form the mixture around wooden pupu picks. Flash bake in a preheated 450°F convection oven on a well-oiled or pan-sprayed sheet pan for about 3 minutes. Turn the cakes over with a spatula and bake for another 3 to 4 minutes or until just cooked through.

DIRECTIONS

Fish Cakes: Before weighing out fish, press out any excess moisture, cut out any bones, and then pat fish dry. Cut fish into coarse chunks. Refrigerate if not making fish cakes immediately.

In a bowl, mix cornstarch, soy sauce, lime juice, and chili sauce until smooth. Stir in garlic, ginger, egg white, and half of the fish. Transfer mixture to a food processor and process for about 20 seconds, until coarsely pureed but not a paste. Add the remaining fish, chopped cilantro, green onion, and carrot, and pulse in just to mix evenly but with some of the fish texture still remaining. The recipe can be made to this point and then covered and refrigerated, for up to 4 hours, before portioning.

With a #40 scoop, portion mixture onto a parchment-lined sheet pan. Form into 1 1/2- to 1 3/4-inch cakes. Cover and refrigerate until ready to serve.

Sauce: Combine the ingredients, cover, and refrigerate.

For Service: Heat a non-stick sauté pan with a little vegetable oil over medium-high heat. Cook a few fish cakes at a time for about 1 to 2 minutes on each side or until lightly golden. Serve immediately, accompanied with sauce for dipping. Garnish with cilantro.

FRAGRANT THAI MOJITO

Makes 1 drink

2 sprigs mint
1 sprig Thai basil or cilantro
2 oz. Lemon Grass-Infused Rum (recipe follows)
3/4 oz. lime juice, fresh
3/4 oz. simple syrup*

1 oz. soda water
Garnish: lime wheel skewered with a piece of lemon grass, and small mint sprig

Lemon Grass-Infused Rum

Makes 3 cups

1 stalk lemon grass, fresh
1 white rum (750 ml) bottle

Tear herbs and drop into a mixing glass. Measure in infused rum, lime juice, and simple syrup. Fill with ice, cap, and shake. Fill a tall glass with fresh ice. Add in soda water and then strain drink over the fresh ice. Garnish with skewered lime wheel and mint.

*Combine 1 cup sugar with 1 cup hot water and stir until well combined and sugar is dissolved. Refrigerate for up to 2 weeks

Lemon Grass-Infused Rum: Split lemon grass down its length. Remove a few ounces of rum from the bottle and set aside for later use. Insert lemon grass into bottle and replace cap. (Add rum back in if it will fit.) Let sit a minimum of 2 days to infuse before using.



Thai Alaska Fish Cakes

with Sriracha Sweet Chili Dipping Sauce



FRAGRANT THAI MOJITO



Alaska Cod Brandade

with Warm Citrus Olives

Makes 6
PORTIONS
3½ cups (30 oz.)

INGREDIENTS

Brandade

Alaska cod, cut into thick, 2-ounce slices	¾ lb.
Salt, kosher	2 Tbsp.
Black pepper, cracked	2 tsp.
Whole milk	3 cups
Bay leaves	2
Allspice berry, crushed	1
Thyme, fresh, minced	1 Tbsp.
White onion, diced	½ cup
Garlic, fresh, minced	2 Tbsp.
Russet potato, large, peeled, cut into 2-inch chunks (about 14 ounces, 2½ cups)	1
Olive oil, extra-virgin	½ cup

Warm Citrus Olives

Makes about 3 cups

Orange zest, minced	1 Tbsp.
Lemon zest, minced	1 Tbsp.
Lemon juice, fresh	2 Tbsp.
Olive oil	2 Tbsp.
Thyme, fresh, chopped	1 Tbsp.
Red chili flakes	¼ tsp.
Mixed imported olives, such as Castelvetrano, Kalamata and other imported olives (about 1 lb.)	3 cups

Note: This variation on classic brandade is made with a 24-hour salted fresh cod preparation. If you like your brandade chunky, then set aside a third of the cooked potatoes and mash them in at the end. For a richer version add 2 Tbsp. of cream.

DIRECTIONS

Brandade: Sprinkle cod with salt and pepper. Place in a perforated pan or colander and let sit, refrigerate covered, for 24 hours.

Combine milk, bay leaves, allspice, thyme, onion, and garlic in a saucepan, and heat to a low simmer; do not boil. Add cod and poach until very tender, about 4 to 6 minutes. With a slotted spoon, remove cod to a sheet pan. Remove any bones. (Keep milk mixture hot as you will cook the potatoes in it.) Bring milk back to a simmer and add potatoes. Cook until tender, about 15 minutes. Drain in a fine strainer, keeping garlic and onion with potatoes. Discard bay leaves. (Reserve some of the cooking liquid to add later.)

While potatoes are still hot, place them in a mixer with a paddle attachment. Add cod, and mix on medium-high speed. Drizzle in olive oil. If you desire a more moist brandade, add a little of the reserved cooking liquid. Taste and adjust the seasoning as needed. Cool. Refrigerate until ready to serve.

Serve either hot or cold. If heating, place about 4–5 oz. of the brandade in a ramekin or heat-proof serving dish and bake in a 400°F oven for about 10 minutes or until heated through. Warm the olives. Accompany with grilled rustic bread.

Warm Citrus Olives: Mix all ingredients together. Cover and refrigerate. Marinate for at least 24 hours before serving.

For Service: Preheat oven to 400°F. Place ½ cup olive mixture in an ovenproof skillet or ramekin. Bake the olives for about 10 to 12 minutes or until hot.

Alaska Cod Brandade

with Warm Citrus Olives

& CLEMENTINE 007

CLEMENTINE 007

Makes 1 drink

½ clementine or mandarin	
1 oz. gin	
1 oz. vodka	
1 oz. Lillet blanc	
Garnish: fat lemon peel twist	

Squeeze and drop clementine into a mixing glass. Measure in gin, vodka, and Lillet. Fill with ice, cap, and shake. Double-strain into a Martini or coupe glass. Twist lemon peel over cocktail and then drop into drink.



Citrusy Ale Alaska Spot Prawns

Makes 8
SERVINGS

INGREDIENTS

Spot Prawns & Marinade

Alaska spot prawns, large 2 lbs.
IPA beer 1/2 cup
Mustard, whole-grain 2 Tbsp.
Garlic, minced 1/4 cup
Grapefruit juice, freshly squeezed 1/4 cup
Vegetable oil 1/4 cup
Grapefruit zest, minced 2 tsp.
Red chili flakes 1/2 tsp.

Salt, kosher to taste
Black pepper, cracked to taste
Chives, 1-inch pieces to taste

Citrus Relish

Ruby red grapefruit, large 1
Navel orange 1
Lemon juice 1 Tbsp.
Olive oil 2 Tbsp.
Shallot, finely minced 2 Tbsp.
Chives, thinly sliced 2 Tbsp.
Salt, kosher 1/4 tsp.

DIRECTIONS

Marinate prawns: Peel the shrimp leaving the tail on. Skewer each prawn on a small wooden cocktail fork, curling into a circle. Place in a pan and refrigerate.

In a bowl whisk together IPA, mustard, garlic, grapefruit juice, vegetable oil, grapefruit zest, and chili. Pour over shrimp. Cover and refrigerate. Marinate for a minimum of 12 hours or up to 1 day.

Relish: Supreme the grapefruit and orange, catching juices in a bowl. Coarsely chop supremes and add to bowl. Mix in lemon juice, olive oil, shallot, chives, and salt.

To Cook and Serve: Preheat grill to medium-high. Oil grill and season prawns to taste with salt and black pepper. Cook prawns for 1 to 2 minutes per side or until cooked through. To serve, top each prawn with some of the relish. Garnish with chives.

Citrusy Ale Alaska Spot Prawns

IPA GRAPEFRUIT TWIST

IPA GRAPEFRUIT TWIST

Makes 1 drink

1 oz. silver rum
1/2 oz. Honey Ginger Syrup
(recipe follows)
2 oz. grapefruit juice,
freshly squeezed
2 to 3 oz. IPA beer
Garnish: candied ginger on
a pick, and thin slice of
grapefruit

Honey Ginger Syrup

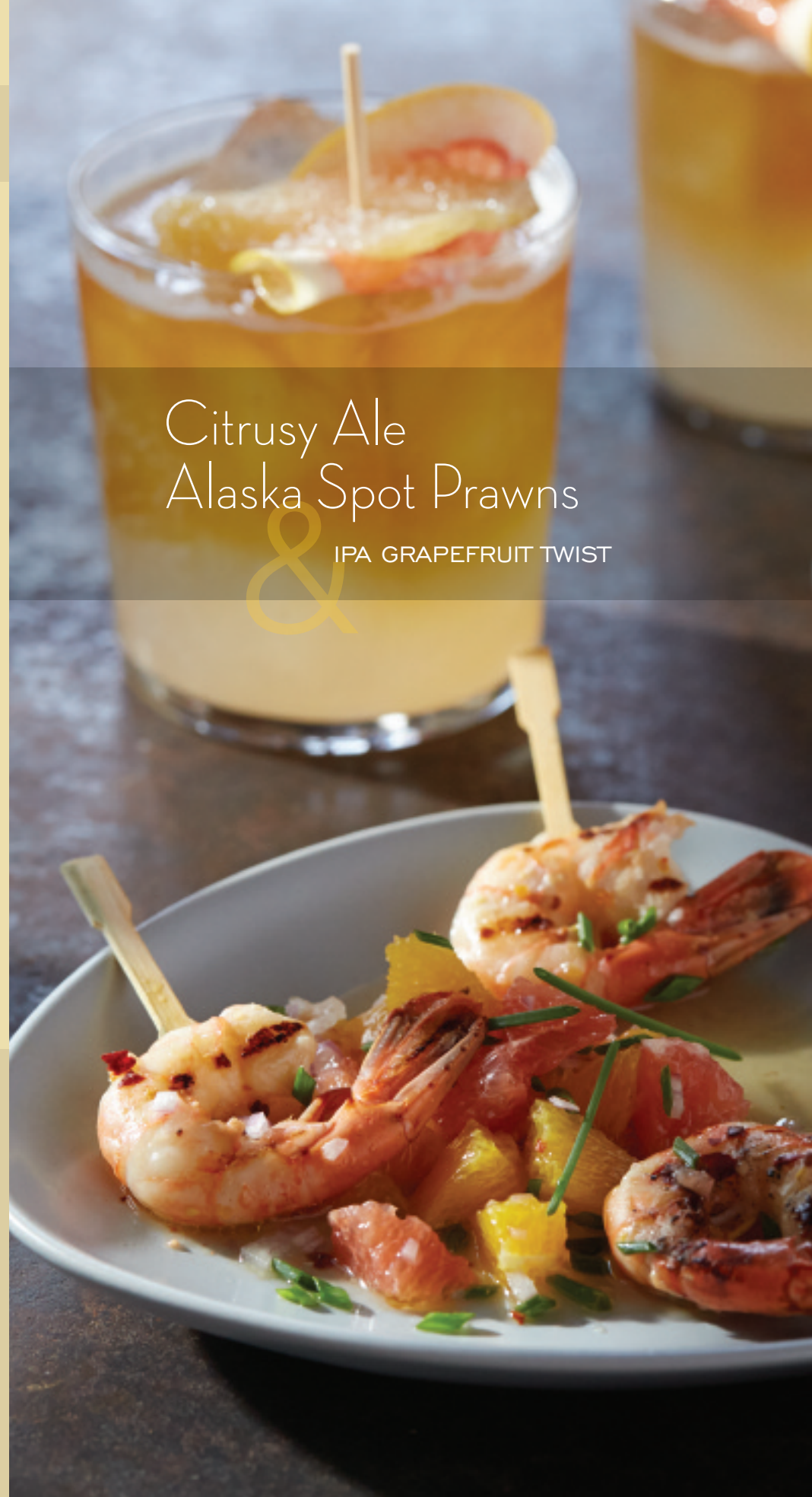
Makes about 1 1/4 cups (10 ounces)

1 Tbsp. ginger, fresh,
minced
3/4 cup honey
3/4 cup water

Measure rum, syrup, and juice into a mixing glass. Fill with ice, cap, and shake. Pour drink into a large glass, adding more ice if needed. Top with IPA. Garnish with candied ginger and grapefruit.

Honey Ginger Syrup:

Combine ingredients in a small saucepan. On medium-high heat, bring liquid to a boil while stirring to combine well. Immediately reduce heat to low, and simmer for 1 minute. Remove from heat and cool. Store refrigerated for up to 2 weeks.



Corn & Alaska Surimi Seafood Fritters

with Verde Avocado Salsa

Makes about
24 SMALL
FRITTERS

INGREDIENTS

Fritters

Butter	2 Tbsp.
Onion, finely diced	1/2 cup
Red pepper, finely diced	1/3 cup
Garlic, fresh, minced	2 Tbsp.
Cornmeal, fine	1/2 cup
Flour	1/2 cup
Baking powder	2 tsp.
Salt*, kosher	1 tsp.
Cayenne pepper	1/4 tsp.
Egg	1
Milk	1/2 cup
Alaska surimi seafood, coarsely chopped, (or substitute Alaska crab meat)	1/2 lb.
Corn kernels, fresh or frozen	1/2 cup
Green onions, thinly sliced	3

Verde Avocado Salsa

Makes 2 cups

Lime juice, fresh	3 Tbsp.
Tomatillos, canned, crushed	1/2 cup
Garlic, fresh, minced	1 Tbsp.
Salt, kosher	1 tsp.
Cilantro, chopped	3/4 cup
Green onions, thinly sliced	4
Italian parsley, chopped	1/2 cup
Pickled jalapeño, chopped	2 Tbsp.
Vegetable oil	1/2 cup
Avocado, ripe, diced	1

DIRECTIONS

Fritters: Heat butter in a large skillet over medium-high heat. Sauté onion and red pepper until just tender. Stir in garlic and remove from heat. Let cool.

Meanwhile, in a medium bowl, whisk together cornmeal, flour, baking powder, salt, and cayenne pepper. In another large bowl, whisk together egg and milk.

When sautéed vegetables are cool, add them to egg mixture. Add the reserved cornmeal mixture and mix lightly. Fold in surimi, corn, and green onions. Do not over-mix; fold in just until evenly distributed. Hold refrigerated for service.

Heat a fryer to 360°F. In batches, drop batter by #40 scoop into the hot oil; do not crowd fryer. Cook until golden brown and cooked through, about 3 minutes, turning as needed. Drain well. Serve immediately with Verde Avocado Salsa.

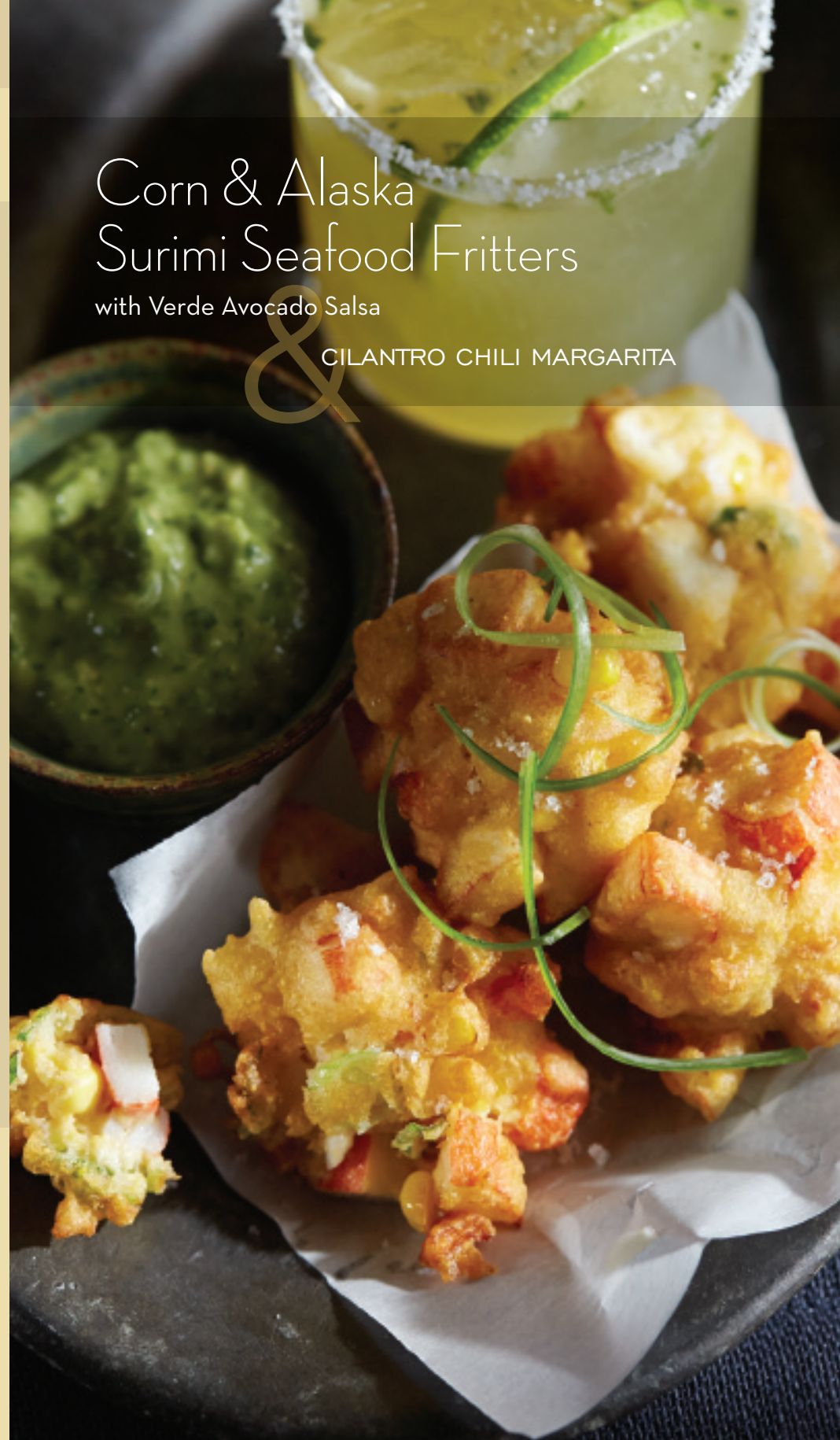
**Depending on saltiness of the surimi or crab, adjust seasoning accordingly.*

Verde Avocado Salsa: Combine ingredients in a blender and blend until pureed. Finished texture of sauce should resemble pesto. Hold refrigerated for service.

Corn & Alaska Surimi Seafood Fritters

with Verde Avocado Salsa

& CILANTRO CHILI MARGARITA



CILANTRO CHILI MARGARITA

Makes 1 drink

2 sprigs cilantro	Tear cilantro and drop into a mixing glass. Measure in
1 1/2 oz. silver tequila	tequila, liqueur, lime juice, and
1/4 oz. orange liqueur	agave nectar and Tabasco®
3/4 oz. lime juice, fresh	Fill with ice, cap, and shake.
1/2 oz. agave nectar	Pour drink into a large glass.
Dash of green Tabasco®	Garnish with a lime wheel and
Garnish: 1 lime wheel and a sprig of cilantro	a sprig of cilantro.



Alaska Salmon Sliders

with Rosemary Lemon Aioli and Pickled Onions

Makes 16
SLIDERS

INGREDIENTS

Burger Mixture

Alaska sockeye salmon fillet, pin bones and skin removed 1½ lbs.
Dijon mustard 2 Tbsp.
Garlic, fresh, minced 2 tsp.
Lemon juice, fresh 1 Tbsp.
Dried bread crumbs or panko 2 Tbsp.
Salt, kosher 1 tsp.
Black pepper, coarse-ground ½ tsp.

Aioli

Olive oil, extra-virgin 3 Tbsp.
Mayonnaise ¾ cup
Lemon zest, minced 1½ Tbsp.
Lemon juice, fresh 3 Tbsp.
Rosemary, fresh, minced 3 tsp.
Garlic, fresh, minced 1 Tbsp.

Slider buns, small 12
Pickled Onions, drained (recipe follows)
Baby arugula 1 cup

Pickled Onions

Makes about 1½ cups

Red onion, large, sliced 1/8-inch thick 1
Seasoned rice wine vinegar 1 cup
Water ¼ cup

DIRECTIONS

Burger Mixture: Chop the salmon well. Mix it thoroughly with remaining burger ingredients. Divide mixture into 16 portions (about 1½ oz. each using a #24 scoop). Form into well-compacted patties. Refrigerate for at least 30 minutes, or up to overnight, to firm.

Aioli: Whisk the aioli ingredients together until well combined. Refrigerate until ready to use.

Cook and Assemble Sliders: Grill salmon patties on a lightly oiled grill on medium-high or cook in a sauté pan in a little olive oil. The patties are somewhat fragile, so handle carefully. Cook for about 2 minutes per side or until just done.

Split the buns and toast lightly. Spread with aioli, add salmon patties, and top with pickled onions and arugula.

Pickled Onions: Place onions in a stainless steel or plastic container. Bring vinegar and water to a boil and pour over onions. Let cool. When cooled, cover and refrigerate. Let pickle for at least 24 hours before serving. Store refrigerated for up to 2 weeks.

Alaska Salmon Sliders

with Rosemary Lemon Aioli and Pickled Onions



ROSEMARY TUSCAN
MEYER LEMON COLLINS



ROSEMARY TUSCAN MEYER LEMON COLLINS

Makes 1 drink

1 sprig rosemary
1½ oz. vodka
½ oz. limoncello
1½ oz. Meyer Lemon
Honey Elixir (recipe follows)
2 oz. soda water
Garnish: lemon wheel and
rosemary sprig

Meyer Lemon Honey Elixir
Makes about 2 cups (16 ounces)

¾ cup honey
½ cup warm water
1 cup Meyer lemon juice,
fresh

Bend rosemary and drop into a mixing glass. Measure in vodka, limoncello, and elixir. Fill with ice, cap, and shake. Pour drink into a tall glass, top with soda, and stir. Garnish with lemon and rosemary.

Meyer Lemon Honey Elixir: Mix honey and water together until well combined. Stir in lemon juice. Store refrigerated for up to 7 days.



Alaska Halibut Tostada Bites

with Pineapple Bacon Jam

Makes about
6 PIECES

INGREDIENTS

Tostada Bites

Alaska halibut, about $\frac{3}{4}$ -to 1-oz. each, thin, slant-cut pieces 6
Chipotle Salt (recipe follows) $1\frac{1}{2}$ tsp.
Vegetable oil for cooking
Corn tortilla rounds, fried crispy and lightly seasoned, $2\frac{3}{4}$ -inch-diameter 6
Black beans, mashed, seasoned, cooked, warmed 3 Tbsp.
Green and red cabbage, very thinly shaved $\frac{1}{2}$ cup
Pineapple Bacon Jam, warmed (recipe follows) 3 Tbsp.
Garnish: cilantro sprigs, crumbled cotija cheese, and lime squeezes

Chipotle Salt

Makes a scant $\frac{1}{2}$ cup

Salt, kosher $\frac{1}{4}$ cup
Chipotle chile powder 2 tsp.
Garlic, granulated 1 Tbsp.
Coriander, ground 2 tsp.

Pineapple Bacon Jam

Makes about 2 cups,

Red onion, small, cut into chunks $\frac{1}{2}$
Pineapple, ripe, fresh, cored, peel cut off, cut into chunks $\frac{1}{2}$
Hot sauce 1 Tbsp.
White wine vinegar 2 Tbsp.
Bacon, raw, $\frac{1}{4}$ -inch-diced (3 oz. wt.) $\frac{1}{2}$ cup

DIRECTIONS

Tostada Bites: Pat fish dry and season on each side with Chipotle Salt. Heat a non-stick pan over medium-high heat with a little vegetable oil. Sear the fish for about $1\frac{1}{2}$ minutes on each side or until just cooked through.

Meanwhile, divide black beans between tortillas. Top each with a little cabbage mixture then fish. Dollop each tostada with pineapple bacon jam. Garnish with cilantro and a sprinkling of cotija cheese. Squeeze a little fresh lime juice over the top if desired.

Chipotle Salt: Mix all ingredients. Store tightly covered. Remix before using as ingredients settle out on standing.

Pineapple Bacon Jam*: Pulse onion and pineapple in a food processor until chopped into $\frac{1}{4}$ -inch pieces. Transfer to a bowl and mix in hot sauce and vinegar. Heat a large non-stick sauté pan over medium-high to high heat. Cook bacon until crispy and then remove with a slotted spoon to a bowl. Add pineapple mixture to the hot bacon fat, and cook for about 10 to 15 minutes, stirring often, until liquid is reduced and jam has begun to thicken. Continue to cook, stirring, until pan is slightly dry and mixture begins to caramelize. Increase heat to high if necessary to increase caramelization.

Remove from heat and stir in reserved bacon. Cool. Hold refrigerated for service.

**should be prepared in advance*

Alaska Halibut Tostada Bites

with Pineapple Bacon Jam

& PINEAPPLE CHA CHA SANGRIA



PINEAPPLE CHA CHA SANGRIA

Makes 4 – 6 servings

1 White wine such as a Sauvignon blanc, (750 ml) bottle
 $\frac{1}{4}$ cup ginger liqueur
 $\frac{1}{4}$ cup brandy
2 Tbsp. honey
1 cup pineapple, fresh ripe, diced
Garnish: 1 thinly sliced lime, and pineapple leaves

In a stainless steel or other nonreactive pitcher, combine wine, liqueur, brandy, and honey, stirring until honey is dissolved. Stir in pineapple. Let flavors infuse for at least 12 hours, refrigerated, before serving.

Serve over ice, including bits of fruit from the sangria. Garnish with lime slices and pineapple leaves.



Pickled Alaska Salmon

with Red Onions and Beets

Makes 6
HALF-PINT
JARS

INGREDIENTS

Alaska king, coho, or sockeye salmon fillet, previously frozen, skinned, pin bones removed, cut into 1-inch cubes	2 lbs.
Salt, kosher	1 cup
Distilled white vinegar	2 cups
Water	2 cups
Olive oil	1/4 cup
Pickling spices	1/4 cup
Garlic cloves, thinly sliced	2
Sugar	1/4 cup
Half-pint jars with lids	6
Red onion, half-slices 1/4-inch-thick (1/4 to 1/2 ounce per jar)	1/4 cup
Beet, thin slices cooked (1/2 to 3/4 ounce per jar)	12
Dill, large sprigs	6
Jalapeño, cut into 6 rings	1

DIRECTIONS

Salmon: Place salmon pieces in a single layer in a hotel pan and sprinkle evenly with salt. Let sit for 1 hour refrigerated, then rinse with cool water and drain well.

Pickling liquid: Combine vinegar, water, olive oil, spices, garlic, and sugar in a stainless steel saucepan. Bring to a simmer then remove from heat and let cool. Refrigerate until ready to assemble jars.

Blanch the salmon: In a large saucepan bring 2 quarts of water to a simmer. Add salmon and cook for 1 to 1 1/2 minutes or until just barely cooked. With a slotted spoon remove salmon from poaching liquid and cool in refrigerator.

Assembly: Line up jars and evenly divide ingredients into them in the following order: half the salmon; 3 to 4 fluid oz. pickling liquid with some of the spices; red onions; beets; jalapeño rings; remaining half of the salmon cubes; and dill. Top off with remaining pickling liquid to cover salmon. Close lids tightly and refrigerate jars on a sheet pan for a minimum of 48 hours before serving. (Label and date sheet tray.) Pickled salmon will keep, refrigerated, for up to 1 week. To serve; drain pickling juice from the jar.

Note: This is not a preserving method; the jar is for presentation only and this must be considered a fresh-pickled item.

Pickled Alaska Salmon

with Red Onions and Beets

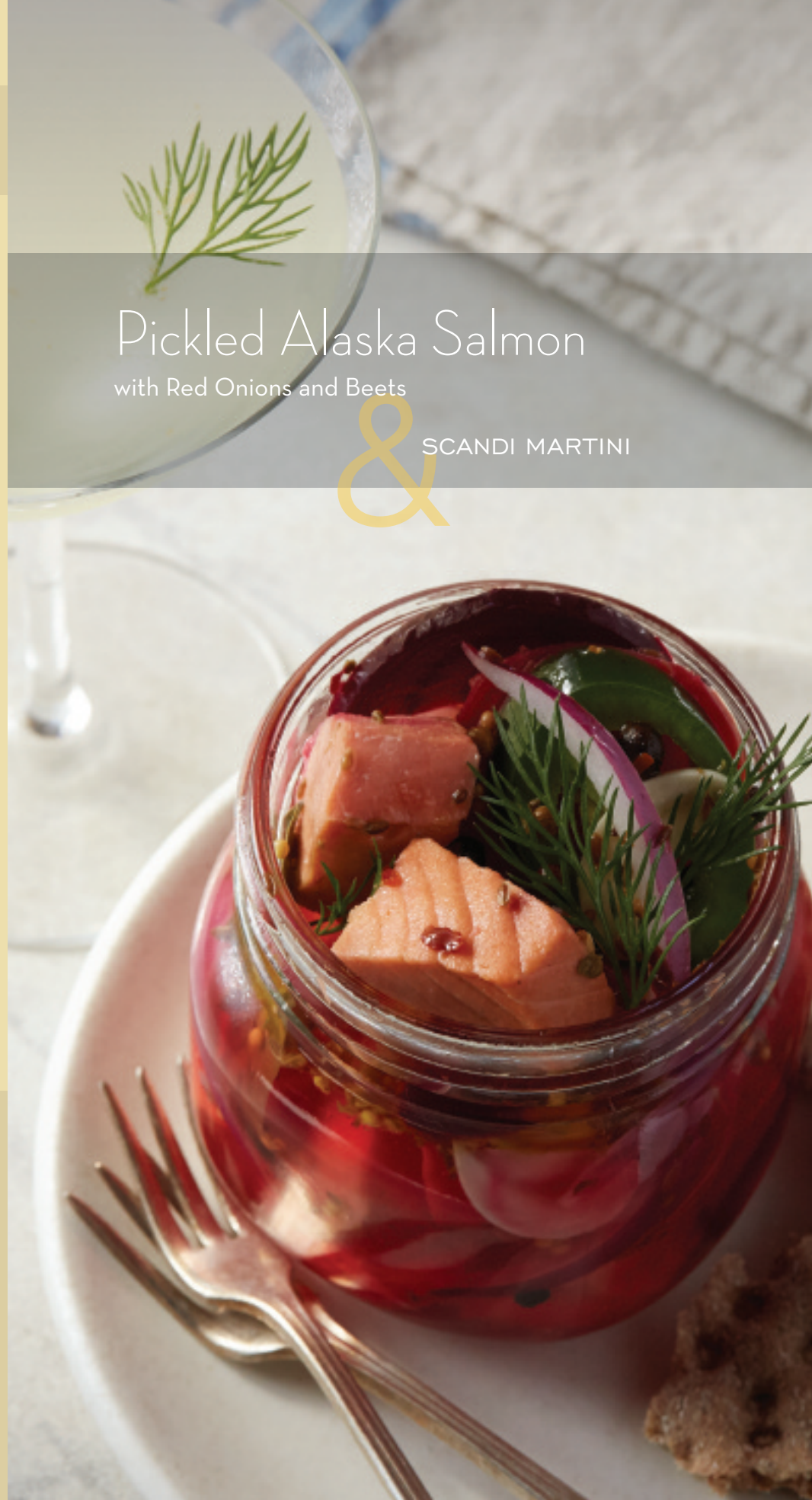
& SCANDI MARTINI

SCANDI MARTINI

Makes 1 drink

1/4 oz. aquavit
2 1/2 oz. vodka
Garnish: fat orange peel disk,
and tiny dill sprig

Measure the aquavit and vodka into a mixing glass. Fill with ice, cap, and shake. Strain drink into a chilled martini glass. Spritz oils from orange peel disk over drink, and then discard peel. Garnish with dill.



Appetizers and Happy Hour Opportunities

According to Technomic

Growth Trends for Starters, Small Plates and Sides

The lines have been blurring between restaurant dayparts and dining occasions. As a growing population of snackers changes their eating-out behavior, consumers are doing a lot more mix-and-match dining. These days, an appetizer can be a snack, and a trio of small plates can make up a meal.

Foodservice consumers are looking for chances to customize the menu and often use small bites to supplement or replace a meal. Their flexibility and downsized portions appeal more broadly to consumers and can fit a wider variety of dining occasions.

Happy Hour Consumers are Food-Focused

Food, specifically the type of food available, has a stronger impact on where consumers visit for happy hour than alcohol drinks do.

Asked specifically about food and beverage drivers, most consumers who go to bars, restaurants and other foodservice locations for happy hour (61%) say the type of food available is important in their decision of where to go, according to Technomic's recent Dinner & Late Night Consumer Trend Report. Additionally, more than half of consumers (52%) consider the presence of a full menu to be important, likely because they tend to visit around dinnertime, and they want to order more food for dinner.

At the same time, 49% of consumers who visit foodservice locations for happy hour say that the type of alcohol drinks available is important when deciding which restaurant or bar to visit.

All of these factors point to growth opportunities for pairing Alaska seafood small bites with delicious signature cocktails.





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ALASKA SEAFOOD MARKETING INSTITUTE

U.S. Marketing Office • 150 Nickerson Street, Suite 310
Seattle, WA 98109 • 800-806-2497

International Marketing Office & Administration • 311 N. Franklin St., Suite 200
Juneau, AK 99801 • 800-478-2903

www.wildalaskaseafood.com