



**2nd Annual
Valdez Pink Salmon Cook-Off
Winning Recipes**

2011 Winners

- 1st Place (\$1500) Diane Gibbs with Orange Marmalade Pecan Salmon**
- 2nd Place (\$1000) Jerry Huff with BBQ Salmon Chowder**
- 3rd Place (\$500) Tabitha Swierk with Tab's Terrific Salmon**
- 4th Place (\$300) Terry Larson & Laura Robertson with Simple Salmon**
- 5th Place (\$150) Michael Holcomb with Salmon Sautee with Tomato Basil Concasse over Angel Hair Pasta**

The Valdez Pink Salmon Cook-Off is a joint effort between the City of Valdez and the Valdez Fisheries Development Association created to promote Pink Salmon fisheries in the Port of Valdez.

For more information about the 2nd Annual or future Valdez Pink Cook-Offs please contact Colleen Stephens at colleen@stephenscruises.com



**2nd Annual
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Winning Recipes**

**Orange Marmalade Pecan Salmon
by Diane Gibbs**

Ingredients:

| | |
|---|-------------------|
| Salmon Filets | 4 boneless |
| Mayonnaise | 1 C |
| Garlic Powder | 2 T |
| Mrs. Dash Garlic & Herbs | 1 T |
| Chili Powder | 1 t |
| Johnny Seasoning | 2 T |
| Cumin | 1 t |
| Salt | 2 t |
| Orange Marmalade | 1 C |
| Sahale Valdosta Pecans w/Cranberries | 1 C |

Directions:

- 1. Mix all dry spices and add to mayonnaise. Spread this mixture on the salmon filets.**
- 2. Spay grill with non sticking spray.**
- 3. Turn grill on medium heat, place the filets skin side down on grill. Cook for 15 minutes. Lift occasionally so filet won't stick to grill.**
- 4. In a small sauce pan place the orange marmalade and heat until liquefied over low heat.**
- 5. Chop pecan and cranberries into small pieces and set aside.**
- 6. Check filet after 15 minutes.**
- 7. Spread the orange marmalade over the filet. Continue to cook for 5 minutes. Add the pecans and cranberries and cook for 5 minutes longer.**
- 8. Remove from grill, garnish and enjoy.**



**2nd Annual
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**BBQ Salmon Chowder
by Jerry Huff**

Ingredients:

| | |
|-----------------------------|---|
| Salmon Filets | 1.5 to 2 lbs skinned and boned |
| Butter | 3 T |
| All-Purpose Flower | 3 T |
| Kosher Salt | 1 t |
| Ground Pepper | 1 t |
| Garlic Powder | ½ t |
| Garlic | 4 pressed cloves |
| Dill Weed | 1 t |
| Fresh Parsley | 2 T chopped finely |
| Sweet Onion | ½ medium onion, diced |
| Celery | 2 stalks diced |
| Bell Pepper | 1 medium pepper, seeded and diced |
| Leek | 1 medium, diced white portion only |
| Fennel | ½ medium bulb, diced white portion |
| Jalapeno Pepper | 1 large, diced |
| Clam Broth | 3 C |
| Red Potatoes | 4 C, cubed |
| Half and Half | 2 C |
| Thyme | ½ t |
| Oregano | ½ t |
| Bacon | 2 thick slices diced |
| | 6 thick slices cooked & crumbled for garnish |
| Sharp Cheddar Cheese | 1 C shredded for garnish |
| Basil Leaves | Julianne for garnish |

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**2nd Annual
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**BBQ Salmon Chowder
by Jerry Huff
(Continued)**

Preparation:

Sprinkle salmon with kosher salt, pepper and garlic powder. Place on heated grill (or bake) until cooked through. Flake fish into ½ pieces: set aside.

In a heavy 3 quart saucepan cook diced bacon over medium heat until brown. Stir in the onion, celery, red pepper, and fennel. Sauté until onions are transparent. Stir in garlic, leek, parsley, jalapenos and potatoes. Sauté for a few minutes. Add the calm base, bring to simmer, cook till potatoes are just tender. Stir in the half and half, constantly stirring till boil and reduce heat.

In a small saucepan, whisk together butter and flour over medium heat until smooth (Roux). Slowly whisk 1 C of hot mixture into Roux until smooth. Add this back in the chowder. Simmer soup for 10 minutes. Stir in corn, salmon, thyme and oregano. Taste and season with salt and pepper. Garnish with bacon, cheese and basil.

Can be served in Bread Bowl or pieces of toasted French bread.



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**Tab's Terrific Salmon
by Tabitha Swierk**

Ingredients:

| | |
|-----------------------------|----------------------------------|
| Butter | 1/4 C |
| Pink Salmon | 1 filet skin on, boneless |
| Olive Oil | 1/4 C |
| Black Pepper | |
| Garlic Salt | |
| Cesar Salad Dressing | 3/4 C |
| Italian Bread Crumbs | 3/4 C |
| Cesar Salad Croutons | 2 C |
| Parmesan Cheese | 1/2 C shredded |
| Tomato | 1 diced |

Directions:

Preheat your grill.

Using two sheets of aluminum foil laid on top of each other, fold the edges up 1 inch to make a platter for placing on the grill. Cut the butter into several small pieces and arrange them in the foil platter so they will be under the fish filet. Place the filet on top of the butter pieces. Drizzle the filet with olive oil. Sprinkle black pepper over the filet. Sprinkle garlic salt over the filet (apply liberally). Pour the Cesar dressing over the filet and spread evenly using a spatula or spoon. Cover the filet with bread crumbs so that most of the dressing is completely covered. Place the croutons in a plastic bag and crush them using a rolling pin until they are approximately 1/4 their normal size or smaller. Add half of the parmesan cheese to the bag of crushed croutons and shake to mix. Layer the croutons over the bread crumbs. Sprinkle the rest of the parmesan cheese over the crouton layer. Sprinkle the diced tomato over the crouton layer. Each of the "layers" can be more or less adjusted to your own taste. Place the foil platter on the grill and cover with another piece of foil to crisp up the croutons and finish cooking. Check for doneness with a fork inserted between the layers. When the layers separate easily the fish is done. Enjoy your favorite pasta with cream side as a side dish.



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**Simple Salmon – Larson Style
(served on a bed of greens with homemade dressing & cherry tomatoes)
by Terry Larson and Laura Robertson**

Ingredients:

| | |
|--------------------------|---|
| Pink Salmon | 1 filet with skin on |
| Onion | 1 Large – Mayan sweet or regular white |
| Garlic Cloves | |
| Butter | Varies about ½ stick to ½ C |
| Lemons | 2 each, zested and juiced |
| Old Bay Seasoning | |
| Chives | |
| Dill | |

Preparation:

- 1. De-bone Salmon**
- 2. Place Salmon on piece of tinfoil large enough that it can be folded on all 4 sides to form a “tent” around the salmon as it is being grilled. Rub spices into the flesh of the Salmon.**
- 3. Chop onions into very large, coarse pieces. Mince garlic cloves.**
- 4. Sprinkle chopped onions and garlic on top of Salmon flesh. Cut butter into 1/8-1/4 inch slices and sprinkle slices on top of onions and garlic.**
- 5. Pour lemon juice & sprinkle lemon zest on top of everything.**
- 6. Fold sides of tinfoil up into a pyramid or “tent” above Salmon and grill on medium heat until fish is tender and flaky.**
- 7. Fish should come off skin easily and can be served in square fillets over a bed of greens of ton top of warm rice or mashed potatoes.**

Homemade Salad Dressing

| | | | |
|-------------------------|--------------|---------------------|----------------|
| Honey | 1 T | Black Pepper | Pinches |
| Mustard | 1 T | Salt | Pinches |
| Balsamic Vinegar | 2 T | Flax Seed | 1-3 T |
| Olive Oil | 4-5 T | | |

Mix all ingredients in a small bowl, set aside until jut before meal is ready. Toss with lettuce and served immediately.



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**Salmon Sautee with Tomato Basil Concasse
Over Angel Hair Pasta
by Michael Holcomb**

Ingredients:

| | |
|-------------------------|--|
| Pink Salmon | 1 filet |
| Flour | Very little |
| Olive Oil | |
| Tomato | 1 skinned, seeded and chopped for concasse |
| Fresh Basil | |
| Butter | |
| Shallots | |
| Spice Rub | Lemon Pepper, Dill, Garlic, Salt & Pepper |
| Vegetable Stock | |
| Angel Hair pasta | cooked and ready to al dente |

Method:

Heat pan first, heat olive oil in sauté pan, rub filet with spice rub, lightly dredge salmon in flour (very lightly-just looking for enough to create fond in bottom of skillet). Place prepared filet in hot oil, lightly sauté, turn, sauté. Pour off excess oil; add butter, shallots, heat shallots till just translucent. Add concasse, basil and little more butter, 2 T stock, swirl pan until butter is melted. Heat angel hair in sauce pan with ingredients. Put angel hair on plate. Add filet, spoon some sauce over the whole dish, garnish with fresh basil.