

Simple Techniques for BROILING Wild Alaska Seafood

(Oven technique – best for seafood portions of uniform thickness, thick or thin)

- Preheat broiler/oven
- Spray-coat or foil-line a baking sheet or broiler pan
- Place seafood on pan
- Brush with oil and season
- Flip only very thick portions
- Cook just until opaque throughout

For more information, cooking tips and recipe ideas, please visit the Alaska Seafood Marketing Institute at www.alaskaseafood.org.



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LEMON AND HERB COMPOUND BUTTER FOR BROILING WILD ALASKA SEAFOOD

- | | |
|---|---|
| 8 Tablespoons (1 stick) unsalted butter, softened | 2 teaspoons finely chopped fresh thyme leaves |
| 3 Tablespoons packed finely grated lemon zest | 3 Tablespoons finely chopped chives |
| 1 Tablespoon fresh lemon juice | 2 teaspoons salt |
| | 1 teaspoon freshly ground white pepper |

Beat together the softened butter, zest, juice, thyme, chives, salt and pepper in a small bowl. Scoop out onto waxed paper or plastic wrap and form into a sausage shape about $\frac{3}{4}$ inch in diameter. Store refrigerated for up to 3 days or wrapped tightly in foil and frozen for up to 3 months.

To serve: cut and place thick coin-sized pieces on top of hot fish and let it melt.



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