

Simple Techniques for STEAMING Wild Alaska Seafood

(Place seafood above simmering water to cook – best for delicate seafood species/portions)

- Use a Chinese bamboo steamer basket, wire basket or vegetable steamer
- Bring about 1-inch of water/seasoned liquid to a boil
- Turn off heat; place steamer in pan
- Place seafood inside the steamer
 - ❖ Line the steamer with lettuce, onions, herbs or citrus (without covering all of the holes) to keep seafood from sticking
- Return liquid to a boil
- Cover loosely
- Cook just until opaque throughout

Top with a sauce of your choice!

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



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SPICY THAI-INSPIRED SAUCE FOR STEAMING WILD ALASKA SEAFOOD

*Makes about 1 cup

- | | |
|--------------------------------------------|------------------------------------------------|
| 1/2 cup fresh lime juice | 1 Tablespoon rice vinegar |
| 4 Tablespoons Asian fish sauce | 5 Tablespoons sugar to taste |
| 1 teaspoon minced fresh red chile to taste | 1 Tablespoon cilantro leaves, coarsely chopped |
| 2 teaspoons finely minced garlic | |

Combine all ingredients and stir until sugar is dissolved. Let stand at least 30 minutes before serving for flavors to develop. Adjust salt/sweet/tart/hot flavors to your taste.



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