

A WILD ALASKAN WINTER CELEBRATION

SUSTAINABLE SEAFOOD MENUS
FOR ANY SIZED GATHERING



IN ALASKA,

the Winter Solstice is one of the most dramatic times of the year, where the shortest of days are illuminated by less than six hours of sunlight. It's a time of rest and contemplation at year's end — especially this time around, after a year transformed by circumstance and distance.

It's also a time to **gather around the light and warmth** of the proverbial hearth with family, friends, and neighbors, to **transform dark days** with the brilliance of these gatherings. Along the way, some of us will rediscover our favorite end-of-year traditions, while others will look forward to reinventing them — or even finding our way to new ones.

This has us thinking about how **wild-caught seafood can be its own agent of transformation**, and how you, as a member of Wild Alaskan Company, are integral to a process that honors sustainability, gratitude, and the health of the planet.

As an homage to the theme of transformation and a small gift to you, we've put together a few three-course menus centered around wild-caught seafood from Alaska, tailored to fit whatever size gathering you're having this season: an intimate meal with someone close to your heart, a family dinner with familiar faces, or a boisterous bash with the whole gang and then some. And throughout the season, we'll have even more goodies for you on the [Wild Alaskan blog](#) to brighten up your year's end.

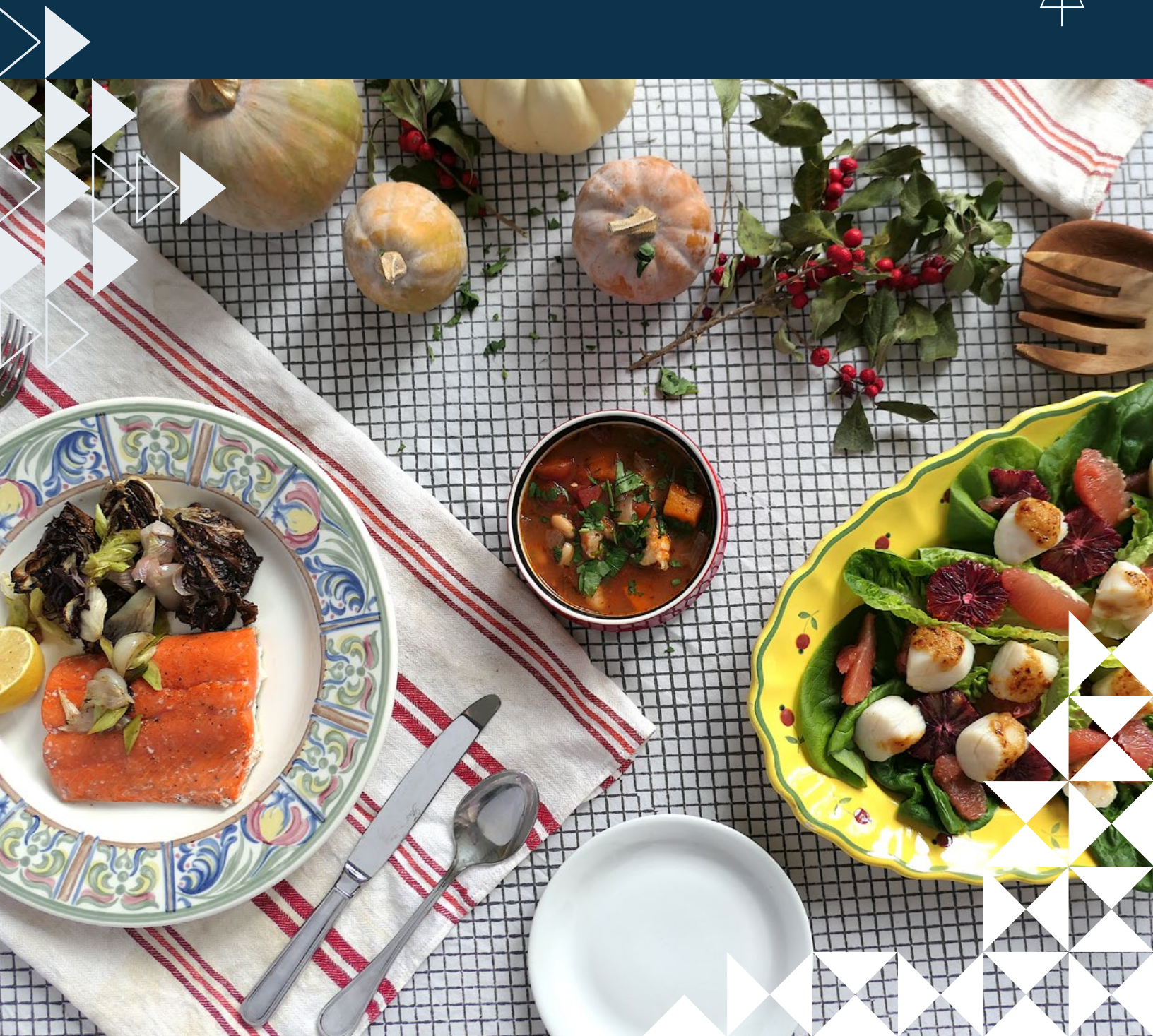
We hope you find inspiration in these recipes and **enjoy sharing your bounty of seafood** with whoever is joining you at your dining table this season.



AN INTIMATE DINNER

A menu for when you're having an intimate dinner with your other half, a one-on-one with a family member, a festive catch-up with an old friend, or to treat a special someone to an evening of TLC.

This is a meal that features simple yet elevated recipes that take a little more care to pull off than a regular weeknight's dinner.



Spot Prawn and White Bean Soup

A hearty soup with a delicate flavor profile that highlights the sweetness of spot prawns.

You'll have some leftovers for tomorrow!

YIELDS 4 servings

PREP TIME	COOK TIME	TOTAL TIME
10 min	40 min	50 min

INGREDIENTS

1 tablespoon extra-virgin olive oil → *plus more for serving*

1 teaspoon dried oregano

Pinch red chili flakes

1 cup onion, diced

½ cup carrots, diced

2 tablespoons garlic, minced

1 tablespoon tomato paste

1 (15-ounce) can diced tomatoes

1 (15-ounce) can cannellini or great Northern beans *drained*

4 cups spot prawn/veggie stock

Sea salt and freshly ground black pepper

1 (8-ounce) package Spot Prawns ← *Reserve shells for another use*

½ cup parsley, roughly chopped, plus more for serving



INSTRUCTIONS

1. In a medium pot, heat olive oil, oregano, and pinch of chili flakes over medium heat.
2. Add onions and carrots and saute until softened, about 8 minutes.
3. Stir in garlic and cook for 1 minute until fragrant.
4. Add tomato paste and cook for 30 seconds, then add tomatoes, beans, and stock. Bring to a boil then lower to simmer for 20 minutes.
5. Season to taste with salt and pepper, then stir in parsley and spot prawns and allow to cook for a few minutes. ← *until opaque through the center*

Serve immediately with fresh drizzle of olive oil and extra parsley.

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Broiled Weathervane Scallops & Citrus Salad

The perfect juxtaposition of fresh acidity, zingy ginger, and intense umami richness.

YIELDS 4 servings

PREP TIME	COOK TIME	TOTAL TIME
20 min	5 min	25 min

INGREDIENTS

For Ginger Dressing:

- ½ cup carrot, roughly chopped
- 2 ½ tablespoons extra-virgin olive oil
- 1 tablespoon peeled and roughly chopped fresh ginger
- 1 ½ tablespoons rice vinegar
- 1 tablespoon lemon juice
- ½ teaspoon dijon mustard
- ½ teaspoon honey
- ¼ teaspoon sea salt, more to taste

For Salad:

- 2 grapefruits, supremed
- 2 blood oranges or navel oranges, supremed
- 3 cups salad greens

For Scallops:

- 10 ounces Weathervane Scallops → 1/2 a 20oz pack
- High-heat cooking oil
- 2 teaspoons unsalted butter
- 2 teaspoons white miso

Remove rind, pith, and membrane with a sharp knife to leave only segments of sweet, juicy pulp.

room temperature



INSTRUCTIONS

1. Arrange a shelf in oven about 4 to 6 inches away from the broiler element, then preheat broiler.
2. To make dressing, combine all dressing ingredients in a food processor and pulse until relatively smooth. *taste + adjust seasoning as needed*
3. In large mixing bowl, toss salad greens with ginger dressing. Transfer to a serving platter. *≡ arrange citrus on top ≡*
4. Pat scallops dry, then arrange in a lightly-oiled, oven-safe skillet, without crowding. Stir miso and butter together until smooth, then top each scallop with a smear of miso butter. Broil for 3 minutes until tops have browned and scallops are just barely cooked through. *↘*

Transfer to salad platter and serve warm. → *or at room temp*

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Citrusy Sockeye Salmon with Roasted Radicchio & Shallots

A sheet pan meal that's as elegant as it is easy to make, featuring seasonal vegetables.

YIELDS 2 servings

PREP TIME	COOK TIME	TOTAL TIME
10 min	30 min	40 min

INGREDIENTS

2 small heads of radicchio, cored and quartered

1 shallot, sliced vertically into wedges → *about 1/2 inch thick*

4 scallions, sliced diagonally

Extra-virgin olive oil

2 (6-ounce) sockeye salmon fillets

1 lemon, halved

Sea salt and freshly ground black pepper



INSTRUCTIONS

1. Preheat oven to 425°F.
 2. Arrange shallots, scallions, radicchio, and lemon halves with open face up. Drizzle generously with oil and season with salt and pepper. Place on center rack in oven. Set timer for 20 minutes.
 3. Meanwhile, brine salmon fillets in saltwater solution.
 4. At 20-minute mark, remove salmon fillets from brine and pat dry. Season and drizzle both sides with olive oil, then place fillets on baking sheet skin side down. Set timer for 6 minutes. Salmon is medium-rare when easily flaked with a fork.
 5. Divide fish and vegetables evenly among individual plates.
- Serve immediately, with half a roasted lemon for squeezing.

The perfect ratio is 1 tablespoon of salt per cup of water

move aside vegetables if needed

or when thickest part registers 120°F with an instant-read thermometer

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A FAMILY GATHERING

A menu for when you're hosting those familiar faces, the sous chefs you can rely on for chopping and cleanup, the oldies but goodies that are always there to help set the table.

This meal is easy enough that you could pull it together by yourself if you had to, but with a handful of people joining you in the kitchen, you don't have to do it by yourself, do ya?



Snow Crab Risotto

A decadent starter flecked with sweet and briny Alaskan snow crab.



YIELDS 4–6 servings

PREP TIME	COOK TIME	TOTAL TIME
45 min	25 min	70 min

INGREDIENTS

Extra-virgin olive oil

1 ½ cups risotto rice

½ yellow onion, diced

½ cup dry white wine

Small pinch saffron *optional*

6 cups seafood/veggie stock *warmed*

1 (24-ounce) package Snap-and-Eat Snow Crab legs, meat picked from shells

Unsalted butter *To taste*

Freshly grated parmesan *To taste*

Chives, finely chopped

INSTRUCTIONS

1. Heat large pan over medium heat, then add oil to just coat bottom. Add onion and sauté until translucent. *→ about 5 minutes*
2. Add rice and toast until grains begin to pick up color. *→ Add more oil if pan looks too dry*
3. Add white wine and saffron (if using) to pan and cook until liquid has nearly evaporated, then add a ladle of stock, stirring regularly.
4. After first ladle of stock has mostly been absorbed, add another ladle and repeat step 3 until rice is cooked al dente. Pull from heat when consistency is just thick enough to spoon generously onto a plate.
5. Taste risotto and adjust for seasoning. Stir in butter, lots of parmesan, and herbs. Gently fold in crab meat. *→ until warmed through*

Serve immediately with extra parmesan on top.

Stirring helps release starches from the rice for a creamier risotto

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Cedar Plank Pacific Halibut with Creamed Leeks

A showstopping main course that's foolproof and fast to make.

YIELDS 4 servings

PREP TIME	COOK TIME	TOTAL TIME
10 min	15 min	25 min

INGREDIENTS

Cedar planks soaked

Extra-virgin olive oil *or try using Pacific Cod!*

4 (6-ounce) Pacific Halibut fillets

Sea salt and freshly ground black pepper

2 tablespoons unsalted butter

2 large leeks, trimmed and thinly sliced

¼ cup water

¼ cup plus 2 tablespoons heavy cream

Small bunch of tender green herbs, finely chopped

Like tarragon, parsley, chives and/or dill...



INSTRUCTIONS

1. Preheat oven or grill to 400°F. If grilling: cook with indirect heat.
2. When grill/oven is ready, lightly brush cedar planks with olive oil. Season both sides of halibut and arrange on plank. Drizzle fillets with oil. If cooking more than 1 fillet on each plank, leave space between fillets. Place planks on cool side of grill and close lid, or on rimmed baking sheet in oven. Set timer for 12 minutes.
3. Melt butter on stovetop in large skillet over medium heat. Add leeks and water, then cover and simmer for 10 minutes or until tender and maybe a little browned. Stir in cream and herbs, then simmer for a minute to thicken. Season with salt and pepper then set aside.

4. When timer goes off, check on doneness of fish. Halibut is cooked to medium-rare when it flakes easily with a fork, *or when internal temperature of thickest part reads 130°F*

Serve halibut on cedar planks, or transfer to individual plates. Top generously with creamed leek mixture. *Enjoy immediately!*

Do this by only loading one side with coals or turning on only half the burners.

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Shaved Brussels Sprouts Salad with Flaked Sockeye

A refreshing, seasonal side that you can make ahead of time.



YIELDS 4–6 servings

PREP TIME	COOK TIME	TOTAL TIME
20 min	8 min	28 min

INGREDIENTS

1 pound Brussels sprouts, shaved or thinly sliced

1/3 cup extra-virgin olive oil *plus more if needed*

2 tablespoons lemon juice

2 teaspoons maple syrup

2 teaspoons garlic, minced

1 teaspoon sea salt

1/2 teaspoon dijon mustard

Freshly ground black pepper

2 (6-ounce) cooked sockeye or coho fillets, flaked

If you have Hot Smoked Sockeye in your freezer, try substituting 1 (8-ounce) pack for a smoky spin on this salad.

INSTRUCTIONS

1. Preheat oven to 400°F. While oven heats up, prep Brussels sprouts.
2. Drizzle salmon fillets with olive oil and season with salt and pepper, then place skin-side down on baking sheet. Bake for 8 minutes. Salmon is medium-rare when easily flaked with a fork, or when thickest part registers 120°F with an instant-read thermometer. Set aside to cool, then flake into large pieces.
3. Meanwhile, in a small mixing bowl, whisk together olive oil, lemon juice, maple syrup, garlic, salt, mustard, and pepper. *until emulsified into a dressing*
4. Pour dressing over Brussels sprouts and toss to coat.
5. Fold in flaked salmon. Serve immediately. *or store in fridge for up to a day*

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A FESTIVE BASH

A menu for a brilliant holiday bash, with everyone you've been meaning to reconnect with all year, remote work coworkers in real life, a wide net of friends, and family that you want to hang with before jetting off for your winter vacay.

This eclectic trio of recipes (including a couple you can make ahead of time!) just needs a kitchen island or buffet table to live on, where you can feed everyone from casual nosherers to folks who haven't had a bite to eat yet all day.



Broiled Scallion & Smoked Salmon Schmeat/Dip

Something zesty and salty to pair with a refreshing beverage.



YIELDS 2.5 cups

PREP TIME	COOK TIME	TOTAL TIME
5 min	5 min	10 min

INGREDIENTS

8 ounces cream cheese, softened

1 cup full-fat plain yogurt, plus more if needed

Lemon juice, to taste

2 bunches scallions

High-heat cooking oil

Sea salt and freshly ground black pepper

1 (8-ounce) pack Cold or Hot Smoked Sockeye

Fresh chervil, chives, dill, or tarragon, roughly chopped

Use Greek yogurt for a schmeat, and regular yogurt for something more dippable.

finely chopped

INSTRUCTIONS

1. Arrange a shelf in oven about 4 to 6 inches away from the broiler element, then preheat broiler.
2. In a medium mixing bowl, stir together cream cheese with yogurt and a squeeze of lemon juice.
3. Brush scallions with oil. Season liberally with salt and pepper. Set scallions into a cast-iron pan or broiler-safe baking dish, then slide under the broiler. Cook until moderately charred. Remove from oven.
4. Use kitchen shears to snip scallions into thin slices into bowl of schmeat/dip. Stir to combine. Gently mix in smoked salmon.
5. Taste dip to adjust seasonings if needed.

Enjoy immediately.

or store in the fridge until ready to use

Use a cracker to test out the spreadability /dippability of the mixture. Add more yogurt to thin it out.

about 4-5 minutes

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Ginger-Chili Glazed Salmon Cakes

Forks and plates are optional for this hearty, make-ahead snack.

Substitute 2 (12-ounce) packs Ground Sockeye Salmon to cut down on prep time and mess

YIELDS 8 – 12 servings

PREP TIME	COOK TIME	TOTAL TIME
25 min	20 min	45 min

INGREDIENTS

4 (6-ounce) cooked sockeye or coho salmon fillets

½ cup sliced scallions, divided

1 cup of fresh cilantro leaves and tender stems, chopped

2 eggs, lightly whisked

4 teaspoons sea salt, plus more to taste

2 teaspoons freshly cracked black pepper

3 tablespoons lime juice, divided *from about 2 to 3 limes*

Zest of 2 limes

2 small bunches radishes, thinly sliced

Extra-virgin olive oil

2 tablespoons soy sauce

2-inch piece ginger, grated

½ cup sweet chili sauce

High-heat cooking oil

½ cup fresh mint leaves



INSTRUCTIONS

1. In large bowl, combine salmon with cilantro, eggs, half of scallions, zest and 1 tablespoon lime juice. Season with salt and pepper. Cover and refrigerate. *for at least 15 minutes*
 2. To make pickled radish: Combine radishes and remaining lime juice in small bowl. Drizzle with olive oil and season with salt and pepper. Set aside.
 3. To make glaze: In a small pot over medium-low heat, bring soy sauce, ginger, and sweet chili sauce to a bare simmer, then remove from heat.
 4. In large skillet, heat a few tablespoons high-heat cooking oil over medium heat. Using your hands, shape ½ cups of salmon mixture into ½ inch thick patties.
 5. Place patties in hot oil and sear for 2 to 3 minutes per side until golden brown. Drain finished fish cakes on plate lined with paper towels. Continue until through with mixture, adding more oil to pan as needed.
 6. Brush tops of warm fish cakes with ginger-chili glaze. Toss radishes with fresh mint and remaining scallions. Serve side by side with any leftover glaze.
- Keep fish cakes warm on baking sheet in 200°F oven until ready to serve.

Cook in batches! Don't crowd the pan.

If cooking ahead of time, save this step for when you've reheated the fish cakes.

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Seafood Arepas

The perfect vehicle for your favorite seafood.



YIELDS 24 arepas

PREP TIME	COOK TIME	TOTAL TIME
10 min	20 min	30 min

INGREDIENTS

2 cups arepa flour, *masarepa*
 3 cups water
 1 cup shredded cheese
 Sea salt, to taste
 Cooked seafood
 High heat cooking oil

INSTRUCTIONS

1. Combine arepa flour, water, salt and shredded cheese and mix well until it becomes a moist dough. Let rest for 5 minutes.
2. Form a ball of dough about the size of a golf ball, then gently flatten it between your palms to form patty. Shape it until you have a relatively flat patty that's about 4 to 5 inches in diameter. Repeat with remaining dough. Patty cracking around the edges? Add more water to the dough. Watery patty? Mix in a little more arepa flour. *Dough Tip!!*

3. Heat a little oil in a skillet over medium-high heat until it begins to shimmer. Add arepas to the pan and fry for about 4 to 5 minutes on each side. *→ until golden and crispy!*

Serve each arepa alongside seafood, crema fresca, avocado, cilantro, hot sauce, and spicy mayo.

→ or keep arepas warm on baking sheet in 200°F oven until ready to serve

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PRO TIPS:

To make this winter feast the finest you've ever made, we've got a few pro tips for you before you get cooking:

1. Take care when you thaw — it makes a difference. Thaw in the fridge the day before cooking, removing packaging as instructed per species. If you have a busy week, set a calendar reminder to take out your seafood.
2. Remove your seafood from the fridge twenty minutes before you cook and let it come to room temperature. This will ensure that it cooks through evenly.
3. Pat your fish dry before seasoning! Every time!
4. Use an instant-read meat thermometer and check your fish so it doesn't overcook. If cooking different sized fillets, check the smallest ones first. You may want to pull them from the heat a minute or two earlier than larger/thicker cuts.

Go Wild With Us For Your Seafood

We've made it easy for you to get wild-caught seafood delivered to your door. You've got three generations of wild seafood experience on your side to make sure you're getting the best.

Follow us on our [blog](#) or on [Instagram](#)



EMAIL US

If you have any questions or love fish as much as we do, send us an email at sockeye@wildalaskancompany.com

LIVE CHAT

We're also on [live chat](#) every day from 9:30am - 5:30pm across all continental US time zones.

