



## Featured Recipe

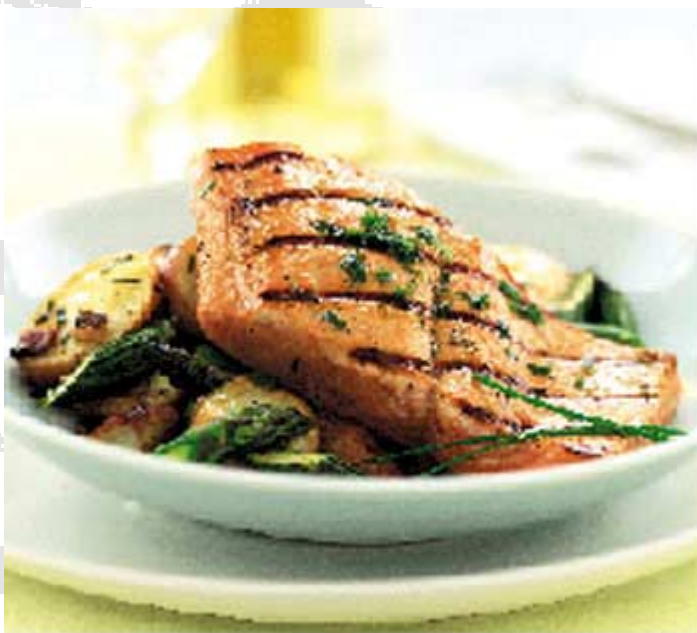
From: Cruising Altitude  
**Alaska Airlines First Class**

### Firecracker Grilled Alaska Salmon

Category: Entree

#### *Ingredients:*

4 (4 to 6 oz. Each)	Alaska Salmon steaks or fillets; thawed if necessary
¼	cup peanut oil
2	TBSP soy sauce
2	TBSP. balsamic vinegar
2	TBSP. chopped green onions
1 ½	tsp, brown sugar
1	clove garlic, minced
¾	tsp. grated ginger
½	tsp. red chili flakes (or more to taste)
½	tsp, sesame oil
1/8	tsp. salt



#### *Preparation:*

- Place salmon steaks or fillets in a glass dish.
- Whisk together remaining ingredients and pour over salmon.
- Cover with plastic wrap and marinate in refrigerator 4-6 hours.
- Remove salmon from marinade and place on a well-oiled grill 5 inches from coals.
- Grill for approximately 10 minutes per inch of thickness, measured at the thickest part, or until fish just flakes when tested with a fork. Turn halfway through cooking.

## *Wild Alaska Salmon* **GRILLING TIPS** from Alaska Airlines

### **PREPARING THE GRILL:**

- Charcoal Grills: Salmon cooks best over a medium-hot fire
- Gas & Electric Grills: Use the highest heat setting and turn the grill on 10 minutes prior to cooking.
- Always start with a clean grill.
- Make sure the grill is hot before you start cooking.

### **COOKING THE SALMON:**

- Cut large loin steaks or fillets into meal-size portions before grilling.
- Oil each piece of fish very lightly just before cooking.
- Always start with the skin side up. This allows the natural fat carried beneath the skin to be drawn into the fillet, keeping it rich and moist (If the skin has been removed, the skin side will appear slightly darker.).
- Turn the salmon only once. For easy turning, use a two prong kitchen fork inserted between the grill bars to slightly lift the fish. Slide a metal spatula under the fish and turn.
- Cook fish approximately 10 minutes per inch of thickness.
- Remove when just opaque throughout. Remember fish continues to cook slightly when it's removed from the heat.
- Baste the salmon with Italian dressing, white vermouth, lemon juice or even mayonnaise blended with garlic and seasonings.