



Copper River King Alder Planked With Morel Strata, Rhubarb Huckleberry Relish & Rhubarb Coulis

Executive Chef Pat Donahue, Anthony's Restaurants
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Serves 4-6

Ingredients:

2 pounds	Copper River king filet
4 each	Morel strata – see recipe
2 ounces	Citrus butter
To taste	Kosher salt – on salmon & vegetables
¾ cup	Rhubarb huckleberry relish – see recipe
1-2 cups	Rhubarb Coulis – see recipe
1 each	½" thick x 12" long alder plank (optional)

Procedures:

Prepare morel strata, rhubarb coulis, and citrus butter up to two days ahead. Cover and refrigerate. Make relish the same day.

To cook:

Cut salmon into serving size pieces (4-6 pieces), moisten with olive oil and season with kosher salt. Place salmon on the alder plank along with chilled strata in a separate pan in a 400° oven. Cook until just done (pull salmon out of oven at 130-140° internal temperature, strata at 165°). Top salmon with 1-2 tablespoons citrus butter and let melt slightly. Cook your favorite seasonal vegetable. I prefer asparagus tossed with olive oil and seasoned with salt and pepper then char grilled.

To plate:

Place a stripe of rhubarb coulis across serving plate, place warm strata at one end and lean salmon over top. Mound a small amount of rhubarb relish next to salmon and serve. Enjoy!

Rhubarb Coulis

Yield: 2 cups

Ingredients:

½ pound	Rhubarb, rough cut
1½ cup	Northwest merlot – like Buried Cane
½ cup	Sugar
2 tablespoons	Butter
To taste	Salt & pepper



Procedure:

Wash and trim rhubarb. Rough cut rhubarb into 1½” pieces. Place in heavy bottom saucepot with wine, sugar and butter. Reduce to 2 cups and purée with hand blender or mixer until smooth. The shelf life is four days covered and refrigerated. If sauce appears too thick the second day, it may be thinned slightly with water.

Citrus Butter

Yield: 2 cups

Ingredients:

½ pound	Softened butter
2 tablespoons	Orange juice concentrate
2 tablespoons	Lime zest
2 tablespoons	Lemon zest
1 teaspoon	Shallots, minced

Procedure:

Whip butter by hand or in food processor until smooth. Stir in remaining ingredients.

Rhubarb Huckleberry Relish

Yield: 1 ½ cups

1 cup	Rhubarb, sliced thin across grain
½ cup	Wild huckleberries (or strawberries)
½ cup	Orange juice
1 tablespoon	Orange zest
½ cup	Slivered red onions
2 teaspoons	Jalapeno, fine dice
¼ cup	White vinegar
2 tablespoons	Olive oil
To taste	Salt & pepper

Procedure:

Mix all ingredients and let sit for ½ hour.



Anthony's Wild Morel Strata

Yield: 6 servings

Ingredients:

3¾ cups (11 oz. wt). Cornbread
(make your favorite recipe or purchase already made)

½ ounces Melted unsalted butter

1 cup Diced onions ½" x ½"

6 ounces Jack or pepper jack cheese, grated

2 teaspoons Chopped parsley

½ teaspoon Chopped fresh rosemary

½ teaspoon Chopped fresh thyme

2 cups Whip cream

3 each Whole eggs

1½ teaspoon Kosher salt

2 ounces Wild morel mushrooms – washed and rough chopped

Procedure:

Cut cornbread into 1" cubes. Put cornbread cubes into a well oiled 8x13 glass baking dish or pan. Add onions, jack cheese, parsley, rosemary and thyme. In a separate bowl, mix whip cream, eggs and kosher salt until well incorporated. Pour egg mixture over cornbread mix and sprinkle with chopped morel mushrooms. Bake at 350° for 15-20 minutes until golden brown. Strata can be made 1-2 days prior and chilled.

To cut: Cut down the middle lengthwise then crosswise to achieve proper amount.



Broiled Copper River King Salmon

Executive Chef Robert Spaulding, Elliott's Oyster House
www.elliottsoysterhouse.com • 206-623-4340 • @ElliottsSeattle

Serves 4

4 filets	Fresh king salmon, 6-8 oz each
¼ cup	Canola oil
Pinch	Salmon rub (<i>see recipe below</i>)
To taste	Kosher salt
4 portions	Vegetable torte (<i>see recipe below</i>)*
¼ cup	Lemon-poppy seed vinaigrette (<i>see recipe below</i>)*
1 cup	Picked pea tendrils*
¼ cup	Salmon butter melted (¼ cup unsalted butter mixed with 1 Tbsp Salmon rub)*

* Optional

Instructions:

1. Preheat grill and brush the grate or set oven on low broil. Brush salmon with a thin coat of canola oil and season with salt.
2. For fish being grilled place fish on the grill skin side up and grill mark turning fish 40° after a minute and then cooking for another minute.
3. Place the salmon onto an aluminum or steel baking sheet with skin side down, season with salmon rub as desired and place the pan into the grill or oven and shut the lid or door. Cook fish to 120° or until the flesh is beginning to turn opaque and starting to firm up. Remove and plate for service. Total cooking time will be 7 to 10 minutes depending on the thickness of salmon used.
4. Heat the vegetable torte and place a little left of center on a warm plate, toss the pea tendrils with the lemon vinaigrette and place next to the tort on the plate. Place the salmon leaning across the torte and tendrils then spoon a tablespoon of warm salmon butter around the outside of the plate.

Salmon Rub

Makes approximately 1 lb

¾ pound	Brown sugar
1 teaspoon	Chili powder
1 tablespoon	Thyme dry spice
10 tablespoons	Salt, kosher
1 tablespoon	Pepper, black course
½ cup	Paprika



¼ teaspoon	Cayenne pepper
2 tablespoon	Thyme, herb fresh chopped
¼ teaspoon	Pepper, white ground

Procedure:

1. Combine all ingredients and toss until evenly mixed.
2. Store in a clean container until needed.

Vegetable Torte

Yields about 20 servings

2 each	Jumbo carrot, peeled and sliced 1/16 th
2 each	Red beet, peeled and sliced 1/16 th
2 each	Gold beet, peeled and sliced 1/16 th
1 each	Rutabaga, peeled and sliced 1/16 th
2 each	Turnip, peeled and sliced 1/16 th
1 each	Large celery root, peeled and sliced 1/16 th
2 each	Russet potato, peeled and sliced 1/16 th
2 tablespoons	Garlic, peeled and chopped
3 tablespoons	Shallots, peeled and chopped
2 ounces	Asiago cheese, shredded
2½ teaspoons	Italian parsley, chopped
2½ teaspoons	Rosemary, fresh chopped
2½ teaspoons	Thyme, fresh chopped
1 cup	Heavy whipping cream
2¾ teaspoons	Kosher salt
1/8 teaspoons	White pepper, ground
3 ounces	Chevre goat cheese

Procedure:

1. Cut a piece of parchment paper to the size of the bottom of a 10x12 inch baking pan, spray the bottom of the pan with non stick spray then place the paper in the pan and spray the paper.
2. Shingle the vegetables in layers one variety at a time in the following order. In between each layer sprinkle a little of the garlic, shallots, herbs, asiago, chevre, salt, pepper and cream.
3. Red Beet, potato, red beet, turnip, rutabaga, red beets, potatoes, celery root, carrot (three layers), yellow beets, potato, yellow beets, goat cheese.
4. Spray the final layer with the pan spray then cover with parchment paper.
5. Place another 10x12 baking dish on top of the torte and place two washed bricks in it. Place the torte on a cookie sheet in a 300° oven for 2 to 3 hours. Check the internal temperature after two hours. The lasagna is done when it reaches 210°. Cool the lasagna completely, preferably overnight. Run a knife around the edge



of the pan to loosen and then turn over quickly on a cutting board. Cut the rounded edges off from all the way around the torte so it is square on the edges. Cut 4 times lengthwise and 5 times short wise or cut in half and then cut ½ inch thick strips to lie sidewise on the plate.

6. Unused portions may be wrapped and frozen for use later.

Lemon Poppy Seed Vinaigrette

Makes approximately 1 ½ cups

¾ cup	Extra virgin olive oil
¾ cup	Fresh lemon juice
1 clove	Garlic clove minced
½ teaspoon	Sugar
¼ teaspoon	Pepper, black fresh ground (to taste)
1/8 teaspoon	Kosher salt (to taste)
1 tablespoon	Poppy seed
1 teaspoon	Lemon zest finely grated

Procedure:

1. Combine all ingredients, whisk and chill. Serve at room temp.



Grilled Copper River Salmon Dungeness Crab and Morel Mushroom Fondue & English Pea Flan

Executive Chef Jeff Maxfield, SkyCity at the Needle
www.spaceneedle.com • 800-937-9582 • @Space_Needle

2 pounds	King salmon fillet (cut into 4 each 8 ounce portions, brushed with olive oil and grilled)
5 ounces	Fresh Dungeness crab
5 ounces	Morel mushrooms (cleaned and sliced into rings)
¼ pounds	Smoked bacon (thinly sliced)
1 each	Medium sized leek (thinly sliced)
½ cup	Heavy whipping cream
1 cup	Whole milk
3 ounces	Sherry wine
3 tablespoons	All-purpose flour
2 tablespoons	Butter
1 each	Lemon (juiced)
1 tablespoon	Fresh thyme

Fondue Method:

In a non reactive sauce pan over medium heat, render bacon until crispy, drain grease and add leeks and cook until translucent, add mushrooms and cook until tender. Deglaze with sherry, add butter and dust mixture with flour. Stir until butter and flour are incorporated as if making a roux. Slowly add milk and cream until mixture thickens. Reduce heat to low and cook for 10 minutes to release glutens. Remove from heat and add crab meat, lemon juice, thyme and season with sea salt and fresh cracked black pepper.

English Pea Flan

½ pound	Fresh English peas (removed from cob)
1 each	Onion, sliced
3 tablespoon	Butter
2 cup	Whole milk
6 each	Eggs, beaten
2 teaspoons	Salt

Pre-heat oven to 350°. Blanch peas in salted water until tender, remove and puree in a high speed blender with the onions. In a mixing bowl, mix all ingredients together. Lightly coat four 4 oz oven safe custard dishes with non stick spray or olive oil. Pour custard mixture in ¾ of the way to the top. Place dishes in a casserole dish with enough



water to come half way up the side of the dish. Cover with foil and bake for 25 minutes. Remove from oven, the center should be just set up (jiggles slightly).