

A top-down view of two salmon tacos on a rustic metal plate. The tacos are filled with salmon, lettuce, tomatoes, onions, and cilantro. The plate is set against a dark blue background.

SEA
CHANGE





VERLASSO®

HARMONIOUSLY RAISED FISH

SEA CHANGE

by John Ash & Jennifer Bushman

Photography by Eric Wolfinger

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Chef's Letter | Hello

Verlasso has taken on the commitment to produce their salmon in a “sustainable” way. This is a term that is thrown around a lot today and there seems to be some confusion about what it really means. The most succinct definition I think is one made by the Bruntland Commission back in 1987. Part of the United Nation’s World Commission on Environment and Development, it was the first time that the world recognized the need for a global initiative focusing on sustainability. They defined sustainability as the *“Development that meets the needs of the present without compromising the needs of future generations to meet their own needs.”* A simple comment but its implications are mighty!

Monterey Bay Aquarium has said often that the future of seafood is in farming. They note that the seas are tapped out and can’t give us any more. Over time we’ll, in fact, get less as wild stocks are impacted by pollution, habitat destruction and over fishing. The future is in what I call “ethical” foods i.e., those that are produced in a way that don’t contribute to these three awful scenarios. It’s not only about fish and shellfish of course, but with everything that we consume, including the gifts from the land. It is incumbent on us all to know that what we eat has been produced in the most sustainable manner possible including how it’s packaged, transported and importantly, if it’s produced in a way that provides health to us and to the environment and also will be here to sustain future generations.

I’ve been involved with Monterey Bay Aquarium’s Seafood Watch® program since its beginning. Farmed salmon were never on the approved list. The reasons were several, including: what the salmon were fed and especially the volume of inputs needed for growth, use of antibiotics, sea floor pollution under the floating cages and more. It took Verlasso a long time to solve all of these mitigating issues but in 2013, they were the first farmed salmon producer to be approved by the Aquarium. No mean feat and I applaud them for their perseverance and excellent product, their beautiful fish.

—Chef John Ash

Two time award winning James Beard author and Chef



How to Cook | What We’re Eating Tonight

If ever there was a recipe of the moment, then it’s undoubtedly this Grilled Salmon Soft Tacos. So fantastic and simple, by our dear friend, John Ash. It will surely make its way onto your dinner table!

|| Grilled Salmon Soft Tacos



Ingredients

Fish tacos have become all the rage in recent years and are a specialty of the Pacific Coast of California and Mexico. This is a simple recipe in which all of the components can be made ahead of time and the fish grilled at the last moment. Crema is a Mexican sour cream available in both Hispanic and many supermarkets.

Serves 4

1/4 cup olive oil
1 tablespoon ancho or New Mexico chile powder
1 tablespoon lime juice, freshly squeezed
4 four ounce center cut Verlasso salmon fillets, skin removed
Sea salt and freshly ground black pepper
8 6-inch flour or corn tortillas
Cabbage Slaw (recipe follows)
Citrus Salsa (recipe follows)
Cilantro Cream (recipe follows) or cotija cheese

Directions

Prepare a charcoal fire or preheat a stovetop grill pan. In a small bowl, combine the olive oil, chile powder and lime juice. Brush liberally on the fillets and season generously with salt and pepper. Grill the fish until it is just done. To serve, place two tortillas stacked on each plate. Top with one quarter of the Cabbage Slaw, a portion of the grilled fish, a heaping tablespoon or two of the Citrus Salsa, and a tablespoon or so of the cilantro crema. Fold over and eat with gusto!

Cabbage Slaw

2 cups green cabbage, finely shredded
1/2 cup red bell pepper, deveined and thinly sliced
1/3 cup red onion, thinly sliced
2 tablespoons seasoned rice wine vinegar
2 tablespoons olive oil
Sea salt and freshly ground black pepper

Combine all ingredients but the salt and pepper in a bowl. Gently toss and then season to taste with salt and pepper. This may be prepared an hour in advance and kept covered and refrigerated.

Citrus Salsa

3 large navel oranges, peeled and segmented
2 large limes, peeled and segmented and membranes removed
1 teaspoon chopped fresh cilantro
1 teaspoon seeded and minced serrano chile or to taste
2 teaspoons seasoned rice wine vinegar
2 teaspoons olive oil
Sea salt and freshly ground black pepper

Combine the citrus segments in a bowl. Add all the other ingredients and gently toss to combine. Season with salt and pepper.

Cilantro Crema

1/2 cup Crema Mexicana or sour cream
3 tablespoons chopped fresh cilantro
1 tablespoon minced scallions, green part only
1 teaspoon seeded and minced serrano chile
Sea salt and freshly ground black pepper

Combine all the ingredients and season to taste with salt and pepper. This may be prepared a day in advance, covered and refrigerated. Note: Crema should be consistency of pancake batter. If too thick, thin with a little buttermilk or milk.

Ingredients | From the Pantry

We've lost count of all of the tasty combinations that you can make with these pantry ingredients. Verlasso salmon is the most versatile protein to cook for dinner. Whether it's roasted until the skin is crunchy and then brushed with roasted garlic or grilled with a drizzle of your favorite barbecue sauce, here are the pantry items we recommend that allow you to easily make a simple weeknight dinner or a special dinner party with Verlasso. 🐟



Grape Seed Oil – Grape seed oil complements the rich flavors of Verlasso, while helping to seal in the natural moisture and juices of our fish. It is perfect for high-heat cooking, like grilling and sautéing, because of its high smoke point.

Roasted Garlic – Roasted at home or purchased at a specialty market, roasted garlic provides a sweet-spicy flavor and smooth texture that works well with Verlasso. It blends well with extra-virgin olive oil, salt and mild herbs to create a marinade or a finishing sauce.

Organic Salt Packed Capers – Prized for their bright flavor and organically grown in Tunisia, these handpicked berries are simply preserved in sea salt to retain their natural shape, smooth skin and distinctive taste. They add distinct flavor to Verlasso dishes, especially in poaching liquid, broth or sauce.

Tellicherry Peppercorns – Peppercorns were once considered the crown jewel of spices, commanding their weight in gold. Harvested in subtropical India, tellicherry peppercorns add a floral aroma and complex flavor to Verlasso when freshly ground.

Premium Sea Salt – Premium, all-natural sea salt has a clean taste with no bitterness. The flaky, pyramid-shaped crystals dissolve easily, enhancing the flavor of Verlasso without overpowering it. And because of its purity, less salt is needed.

White Wine Vinegar – A crisp, white wine vinegar made from a well-balanced blend of traditional grape varieties makes marinades and sauces light, uniquely flavored and extra special.

Specialty Barbecue Sauce – Made all-naturally and typically with ingredients like chipotle peppers, ancho chile or ginger, specialty barbecue sauce easily adds flavor to any Verlasso dish.

New World Chardonnay – A dry, new world chardonnay of moderate price is easy to have on hand and can be used as part of a poaching liquid for Verlasso.

Fresh Fish Stock – Bought fresh, frozen or made at home, a simple fish stock is an essential and versatile Verlasso pantry item for making soups, stews and sauces.

Pantry Rubs

Smoked Lemon and Herb Rub

The blend of smoky paprika and fresh lemon zest make this rub vibrant and bold. Rub this on to oiled Verlasso fillets a few hours before you want to grill. Allow the fish to sit unrefrigerated for 15 minutes before cooking.

Yields approximately 1/4 cup

1 tablespoon dried dill
1 tablespoon smoked paprika
1 tablespoon sea salt
2 teaspoons lemon zest
1 teaspoon freshly ground black pepper

Mix the ingredients in a bowl and store in an airtight container at room temperature. Add 1 teaspoon grated fresh lemon zest before using.

Indian Spiced Rub

The combination of cinnamon, cumin and allspice and a kick of pepper recalls old flavors of the Orient. The subtly spicy blend adds an intriguing and unique flavor to Verlasso salmon dishes.

Yields approximately 1/4 cup

2 tablespoons ground cinnamon
1 tablespoon cumin
2 teaspoons Kosher salt
1 teaspoon freshly ground black pepper
1/4 teaspoon ground allspice
2 teaspoons garlic powder

Combine all of the ingredients in a bowl and store in an airtight container at room temperature.

Brown Sugar, Pink Himalayan Sea Salt and Tellicherry Pepper Rub

This rub is sweet and should be used on Verlasso salmon fillets sparingly. It works best when baking. Leave on the fillets, tightly wrapped in plastic wrap, for no more than six hours in the refrigerator.

Yields approximately 1 cup

1 cup packed golden brown sugar
2 tablespoons granulated white sugar
2 tablespoons coarsely ground fresh tellicherry pepper (found at specialty grocery stores or use freshly ground black pepper)
2 teaspoons pink Himalayan sea salt
1 tablespoon fresh lemon zest

Combine all of the ingredients except the lemon zest in a bowl, and store in an airtight container at room temperature. Add the lemon zest when ready to use.

Ancho Chile Smoking Rub

The spicy and dark flavors of ancho chile, cumin and paprika bring a nice depth to Verlasso salmon, especially when grilling. Because of its pungent flavors, use in small amounts to not overpower the fish. Use up to 3 hours in advance and keep the rubbed salmon in the refrigerator covered tightly until ready to cook.

2 tablespoons ancho chile powder
2 teaspoons cumin
2 tablespoons smoked paprika
2 teaspoons oregano
1 tablespoon ground coriander
1 teaspoon cayenne pepper
2 teaspoons Kosher salt
1 teaspoon freshly ground black pepper

Mix the ingredients in a bowl and store in an airtight container at room temperature.

Pantry Sauces

Red Curry and Peanut Dipping Sauce

The combination of red curry and peanut butter mixed with fresh ginger and lime is mouth-watering. This simple and delicious sauce goes very well with Verlasso salmon and can be used as a marinade or a dipping sauce.

Yields approximately 2 cups

½ cup chunky peanut butter
½ cup peanut oil
¼ cup white wine vinegar
¼ cup soy sauce
¼ cup fresh lime juice
3 garlic cloves, minced
2 teaspoons red curry powder
2 teaspoons dried red pepper flakes
2 teaspoons freshly grated ginger

Combine all of the ingredients in a blender. Blend well, adding water ½ teaspoon at a time, if the mixture is too thick. It can be used as a dipping sauce or a marinade. To marinate, brush over salmon and refrigerate up to 4 hours.

Cumin Crème Fraîche Dipping Sauce

The flavor and texture of this dipping sauce is somewhere between sour cream and slightly whipped cream. It blends well with different foods and has a light, refreshing taste.

Yields approximately 2 cups

2 cups heavy cream
6 tablespoons buttermilk
1 teaspoon freshly squeezed lemon juice
3½ teaspoons freshly ground cumin

Stir the cream and buttermilk together in a clean glass jar with a tightly fitting lid. Put on the counter and let rest for 24 hours. Then, place in the refrigerator to chill and thicken. The crème fraîche will keep for 10 days in the refrigerator. Fold in the cumin and lemon juice as soon as you are ready to use it.

Roasted Garlic Aioli

This classic aioli gets a rich and hearty flavor addition from roasted garlic. It is a delicious accompaniment to Verlasso salmon cakes, a salmon wrap or even just a grilled fillet.

Yields approximately 1 cup

1 full head of garlic
1 teaspoon olive oil
1 cup mayonnaise
2 teaspoons fresh lemon juice
2 tablespoons fresh Italian parsley, finely chopped

Preheat the oven to 425° F. With a chef's knife, cut off 1/3 of the garlic head. Place on a 6x6 inch piece of heavy-duty aluminum foil. Drizzle with olive oil. Gather the foil and wrap around the garlic head. Place in the oven and bake for 1 hour or until the garlic is soft and golden in color. Remove from the oven and cool completely. Gently press the softened garlic cloves out of the garlic paper. With the back end of a knife, mash about 1 tablespoon of the garlic and reserve the remainder for another use. Mix all the other ingredients and fold in the roasted garlic. Refrigerate. This aioli can be stored, covered, in the refrigerator for up to 5 days.

Arugula Chimichurri

This recipe combines the fresh, pungent flavors of arugula and cilantro and can be used as a marinade or as a finishing sauce.

Yields approximately 3 cups

2 cups fresh cilantro, coarsely chopped
4 cups fresh arugula, coarsely chopped
¼ cup packed, fresh mint leaves
¼ teaspoon crushed red pepper
1 small garlic clove, peeled
1 teaspoon Kosher salt
½ teaspoon freshly ground black pepper
3 tablespoons fresh lime juice
½ cup extra-virgin olive oil

Puree all of the ingredients in a blender. Place in an airtight container and pour some olive oil over the top. It will keep for up to one week in the refrigerator or in the freezer for up to one month.

Make It Now | Come and Get It!

Liven up your weeknights with these creative, yet simple recipes that team fresh ingredients with the delicious buttery flavor of Verlasso salmon.

Broiled Salmon with Roasted Red Peppers and Bok Choy



Ingredients

The wasabi and sesame marinade gives this dish its distinct flavor. Reserve a portion of it for a dipping sauce. This salmon is served over a fresh salad made with vegetables and quinoa, a healthy alternative to rice or pasta.

Serves 6

For the Salmon

- 1 cup dry white wine
- 1/4 cup light soy sauce
- 2 teaspoons sugar
- 2 tablespoons peanut or other vegetable oil
- 2 tablespoons fresh garlic, minced
- 2 tablespoons grated fresh ginger
- 1 teaspoon wasabi paste
- 6 eight ounce center cut Verlasso salmon fillets, skin removed
- 1/4 cup sesame seeds, lightly toasted in the oven

For the Quinoa

- 1 1/2 cups quinoa, cooked
- 2 1/2 cups chicken or vegetable stock
- 2 1/2 tablespoons extra-virgin olive oil
- 3 tablespoons freshly squeezed lemon juice
- 1 cup roasted red bell peppers, drained, patted dry and sliced
- 3 heads baby bok choy, chopped into 1 inch slices
- 1/2 cup thinly sliced scallion greens
- 1 tablespoon olive oil

Directions

Preheat the oven to 400° F.

In a small bowl, combine wine, soy sauce and sugar. Heat the oil in a heavy medium-sized saucepan. Add the garlic, ginger and wasabi paste. Cook for 2 minutes over medium heat. Add the wine mixture and cook 2 minutes longer. Remove from heat and cool to room temperature, about 25-30 minutes.

In a resealable plastic bag, add the salmon fillets and the marinade. Place in the refrigerator and marinate for one hour.

Rinse the quinoa several times in a fine, wire mesh strainer to remove the soapy residue on the grain. Place the quinoa and stock in a 1½ quart saucepan and bring to a boil. Reduce the heat to a simmer until the stock is absorbed, 10-15 minutes. When done, the grains will be translucent, and the outer layer will split. Remove the quinoa from the saucepan and spread onto a cookie sheet to cool.

Toss the bok choy in a bowl with olive oil and season with salt and pepper. Place on a cookie sheet and roast for 12 minutes. Let the bok choy cool about 5-6 minutes.

Combine the quinoa, olive oil, lemon juice, roasted red pepper, bok choy and scallions in a mixing bowl. Season with salt and pepper.

Turn the oven to broil.

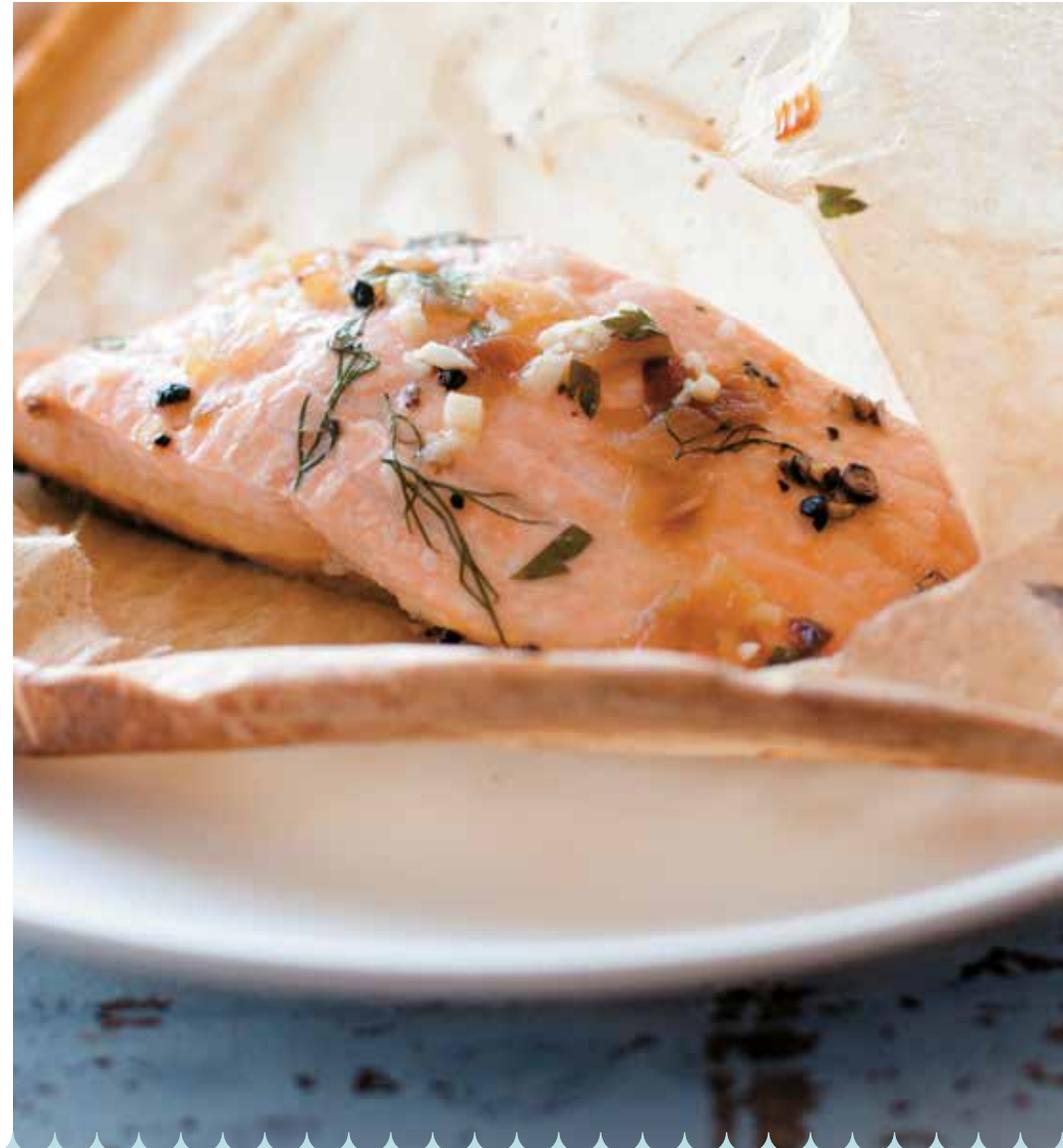
Remove the salmon from the marinade and lightly dry off with a towel. Brush with olive oil and place on a cookie sheet, meat side up.

Place in the oven on a rack four inches from the heat.

Broil until lightly browned on the meat side, about 4 minutes. Turn and broil on the skin side until the skin is crisp and the meat is still slightly translucent, about 4-5 minutes.

To serve, spoon ¼-½ cup of the quinoa on a plate and place a salmon fillet on top. Sprinkle with toasted sesame seeds and finish with a drizzle of olive oil and a squeeze of lemon juice.

Salmon En Papillote with Caramelized Shallots and White Wine Marinade



Ingredients

This is a delicious meal, and it's perfect for entertaining because each fillet is served in its own, unique individual packet. If you want, you can add thinly sliced vegetables such as potatoes, carrots or zucchini for an extra nice touch.

Serves 6

For the Caramelized Shallots and White Wine Marinade

1 tablespoon olive oil
1/4 cup chopped shallots, about 1 whole shallot
1 cup chardonnay wine
1/4 cup white wine vinegar
1/4 cup olive oil
1 teaspoon fresh garlic, minced
1/4 cup Italian parsley, chopped
1/2 tablespoon freshly chopped dill
1/2 teaspoon Kosher salt
1/2 teaspoon freshly ground black pepper
Olive oil
Salt and freshly ground pepper

For the Salmon

6 six ounce center cut Verlasso salmon fillets
Fresh herbs (such as parsley, chives, tarragon or savory), chopped

Directions

In a small skillet over medium to medium low heat, add the olive oil and shallots. Cook slowly for 15-20 minutes, stirring frequently and being careful not to let them brown too quickly. Transfer the shallots to a bowl and combine with the wine and vinegar. Pour the oil into the bowl in a slow, steady stream, whisking until thick. Season with salt and pepper. Use immediately or put in a tightly covered jar for up to two days.

Preheat the oven to 425° F.

Cut six 18-inch pieces of parchment paper and fold in half. Open up each parchment sheet and place a fillet alongside the fold. Salt and pepper both sides. Spoon the caramelized shallot and white wine marinade on top of the fillets, just enough to bathe them lightly. Reserve the remaining marinade for another use.

Sprinkle the fillets with the herbs and garlic and fold the other half of the parchment over each fillet. Starting at the corner of the center fold, make overlapping folds with the open paper edges to form a semicircular, airtight package. Use a binder or paper clip to secure the end if necessary.

Place the packages on a cookie sheet and bake for 10 minutes until slightly brown and puffy. If you have a fairly thick fillet, you may need to bake 1-2 minutes more. Test with a skewer; if it goes in easily, the fish is done.

Place each package on a dinner plate. Carefully cut them open with scissors to allow the steam to escape. Drizzle with more marinade and serve.

Grilled Salmon with Arugula Chimichurri



Ingredients

This traditional chimichurri takes on a new twist with the addition of arugula and mint, though you can use any leafy green herb for this recipe.

Serves 6

For the Chimichurri

1 bunch fresh cilantro, coarsely chopped including the stems (about 2 cups)
2 cups fresh arugula, coarsely chopped
1/4 cup packed fresh mint leaves
1 teaspoon crushed red pepper flakes
1 small garlic clove, peeled and chopped
1 teaspoon Kosher salt
1/2 teaspoon freshly ground black pepper
3 tablespoons fresh lime juice
1/2 cup olive oil

For the Salmon

6 eight ounce center cut Verlasso salmon fillets, skin removed
Olive oil
Kosher salt and freshly ground pepper

Directions

Puree the first nine ingredients, cilantro through olive oil, in a blender until smooth. Store in the refrigerator with some olive oil poured over the top. It will keep for up to one week in the refrigerator or in the freezer for up to two months.

Heat the grill to high, approximately 450° F.

Brush the fish on both sides with oil and season with salt and pepper. Grill the salmon, meat side down, until lightly golden, about 4-5 minutes. Turn the fillets over, reduce the heat to medium or move to a cooler part of the grill, and cook until the skin is browned and the meat is just cooked through but not falling apart, 2-3 minutes more.

Transfer the fish to serving plates or a platter and spoon a few tablespoons of chimichurri over each fillet. Serve immediately.

On the Farm

The windswept countryside, spectacular glacial lakes, dramatic mountain ranges and clean, clear waters of Patagonia is where we raise our salmon. We raise our fish with an ever conscious eye towards their health and a commitment to protect the precious ecosystems surrounding our farms.

Location is everything for our salmon. Nature has created ideal growing conditions in Patagonia, where the pure vitality of the environment yields the freshest fish possible. Incomparable freshness is at the heart of our premium quality.

Some farms are a three-hour boat ride from the nearest town, so there's little possibility of exposure to human habitation or industrial pollutants. At each our of farms, there is a dedicated farm manager responsible for the health and well-being of our fish. Their personal commitment ensures our breakthrough farming practices are strictly followed to provide a beautiful, healthy fish and protection of our precious environment.

Our relationship to Patagonia is reciprocal. We take good care of it and it takes care of us, producing a delicious fish with a bright and delicate flavor. We believe it is our privilege to access the offerings of the ocean, but it is not our right to deplete them.

Inspire | A Friend of Verlasso

Two time James Beard Award winning chef and author John Ash has been a friend of Verlasso since a quiet lunch conversation between he and Scott Nichols in Sonoma nearly four years ago. He not only inspires us with his passion for food but also with his passionate voice on sustainable food issues.

|| Quick Marinated Salmon



Ingredients

This is a gravlax approach for which the Scandinavians are famous. In this recipe, cure it for just a few minutes and then top with a lemon and herb vinaigrette. You'll note I'm freezing the salmon first, which makes for easier slicing.

Serves 4 as a starter course

3/4 pound center cut Verlasso salmon, whole fillet, skin on

Sea salt and freshly ground black pepper, to taste

1 teaspoon coarsely chopped tarragon

2 teaspoons coarsely chopped parsley

1 teaspoon chopped chives

Juice of 1 lemon

3 tablespoons extra-virgin olive oil

2 teaspoons drained small capers

3 tablespoons rinsed fresh salmon caviar

4 caper berries, optional

Good crackers or thinly sliced and toasted rustic or black bread

Directions

Tightly wrap the whole fillet in plastic wrap and freeze for six hours. This makes it sushi grade quality and much easier to slice.

Slice the salmon on a 45-degree bias as thinly as you can without tearing it. Using the skin as your guide, slide the knife as close to it as possible (there should be no skin adhering to the slice). Use long sawing strokes to make the slices. It's best if you can almost see through the fish. Cut away and discard any of the dark meat. Each slice should be about 1 ounce.

Sprinkle each plate of 4 plates with a little salt and pepper and lay two slices of the salmon neatly on top. Sprinkle with a little more salt and pepper and cover with plastic wrap for 15 minutes to allow the salmon to quick cure.

To serve: Whisk together the herbs, lemon juice and olive oil. Drizzle over the salmon and scatter the capers and salmon eggs over the fish. Place a caper berry on each plate if using. Serve immediately with crisp crackers or thinly sliced toasted bread.

Salmon with Green Goddess Dressing



Ingredients

Green Goddess dressing was created in San Francisco in 1920 at the Palace Hotel in honor of the British actor George Arliss who was there, starring in a play called *The Green Goddess*. You'll have enough vinaigrette and Green Goddess dressing left over to use for other salads. Instead of using the avocados as a separate ingredient, you could also buzz them up in the Green Goddess dressing.

Serves 4

4 eight ounce center cut Verlasso salmon fillets, skin on

Sea salt and freshly ground pepper

2 tablespoons olive oil

4 cups gently packed mixed savory greens such as frisée, cress, arugula, mustard

Lemon vinaigrette (recipe follows)

Olive oil

1 medium avocado cut into 4 fans

Green Goddess dressing (recipe follows)

Directions

Preheat oven to 400°F. Season the fish generously with salt and pepper and dust lightly with flour.

In an oven proof skillet, heat the olive oil over moderately high heat. Add the fish, flesh side down and cook until golden brown, about 3 minutes. Turn fish over and transfer to the oven and roast for another 4 – 5 minutes or until salmon is just done and still slightly translucent in the center. Meanwhile toss the greens with a little of the lemon vinaigrette and arrange attractively on plates.

When fish is done, slide a spatula between the skin and flesh and place the fillets on top of the greens. Place avocado fans on top, spoon Green Goddess dressing over and serve immediately.

Lemon Vinaigrette

Makes a generous cup

- 2 tablespoons finely chopped shallot
- 6 tablespoons seasoned rice vinegar
- 2 tablespoons fragrant honey or to taste
- 4 tablespoons freshly squeezed lemon juice
- 4 tablespoons olive oil

Whisk all ingredients together. Store covered and refrigerated up to 5 days.

Green Goddess Dressing

- 3/4 cup mayonnaise
- 1/4 cup sour cream
- 4 (or more) anchovy fillets packed in oil, drained and chopped
- 3 tablespoons chopped chives
- 2 tablespoons chopped parsley
- 1 tablespoon drained chopped capers
- 2 teaspoons finely grated lemon zest
- Sea salt and freshly ground pepper
- Drops of fresh lemon juice

Combine all ingredients except salt, pepper and lemon juice in a food processor and pulse a few times to combine. Season to your taste with salt, pepper and lemon juice. Store covered and refrigerated for up to 3 days.

Salmon in a Spicy Coconut Broth

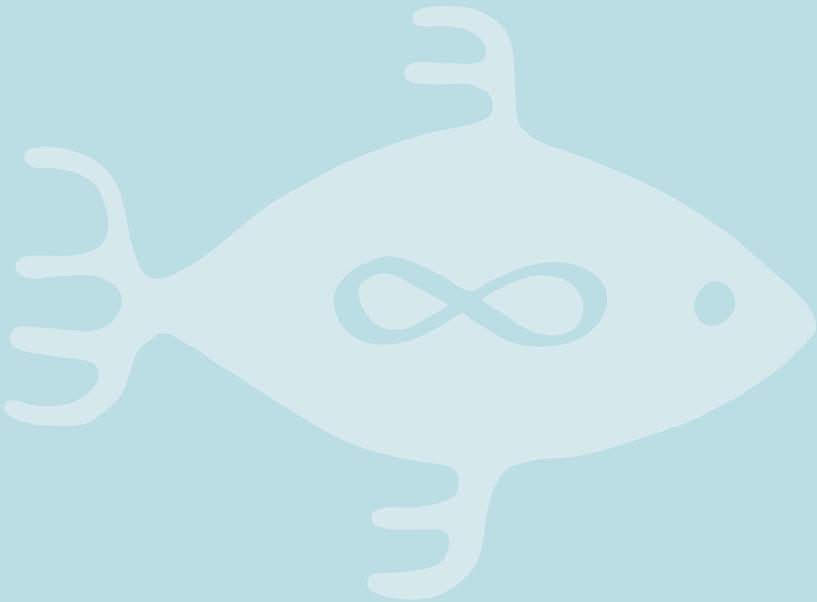


Ingredients

This dish uses a curry mixture called laksa which has its roots in Malaysia. In place of the bok choy you could use other greens, such as spinach or chard.

Serves 4

4 eight ounce center cut Verlasso salmon fillets, skin removed
Sea salt and freshly ground pepper
3 tablespoons olive oil
1 cup chicken stock
1 cup coconut milk, well stirred
1/2 cup laksa paste or to taste (recipe follows)
4 baby bok choy, steamed until crisp, tender and halved
Daikon or other savory sprouts, such as sunflower, optional



Directions

Pat the salmon dry, season lightly with salt and pepper. Heat 2 tablespoons olive oil in an ovenproof sauté pan (preferably non-stick) over moderately high heat and quickly sauté fish on one side until nicely browned. Turn fish over and place pan in a preheated 450°F oven for 4 - 5 minutes or until just cooked through. It should be slightly translucent in the middle.

While fish is cooking, heat the stock and coconut milk in a small sauce pan and bring to a simmer. Stir in laksa paste and keep warm. Adjust amount of paste to your own taste.

To serve, add remaining tablespoon of oil to a large skillet and heat over moderately high heat. Place a piece of the bok choy in the center of shallow warm soup plates and top with salmon. Ladle laksa around, top with sprouts and serve immediately.

Laksa Paste

Makes a little more than a cup

2 tablespoons chili garlic sauce (or to taste)*
1/3 cup chopped shallots
1/3 cup chopped and toasted macadamia nuts or blanched almonds
1/4 cup peeled and finely chopped ginger
2 tablespoons coriander seeds, toasted and ground
2 tablespoons fish sauce (or to taste)
Juice and zest from 2 large limes
2 teaspoons sugar
2 tablespoons vegetable oil
1 teaspoon toasted sesame oil
1/2 cup or so coconut milk

Add all ingredients in a blender and process for a minute or two or until very smooth. It should be very fragrant. Adjust the sweet/sour/hot and salty flavors to your own taste. Store covered in the refrigerator for up to 3 days or frozen for up to 3 months.

*Chili garlic sauce is available in the Asian markets and in the Asian section of some supermarkets. Lee Kum Kee from Hong Kong is a widely distributed brand.

Pan Seared Salmon with Mussels in White Wine and Crème Fraîche



Ingredients

Serves 4

4 eight ounce center cut Verlasso salmon fillets, skin on
Salt and freshly ground pepper
2 tablespoons all-purpose flour
2 tablespoons extra virgin olive oil
1 tablespoon unsalted butter
2 teaspoons slivered garlic
2 tablespoons chopped shallots or green onions
1/2 teaspoon fennel seed
1 cup dry white wine
1-1/4 pounds fresh mussels, beards removed if evident
3/4 cup or so crème fraîche
Big pinch or two of smoked paprika, optional
3 tablespoons chopped Italian parsley

Directions

Preheat oven to 400°F. Season the fish generously with salt and pepper and dust lightly with flour.

In an oven proof skillet, heat 1 tablespoon olive oil with the butter over moderately high heat. Add the fish and cook until golden brown on the bottom, about 2 minutes. Turn fish over and transfer to the oven and roast for another 4 – 5 minutes or until salmon is just done and still lightly pink in the center. Transfer to warm shallow bowls.

Meanwhile in a deep saucepan, add the remaining olive oil and over moderately high heat cook the garlic, shallots and fennel seed until vegetables are just beginning to soften, about 1 minute. Add the wine and mussels, turn the heat to high, cover and cook until mussels have opened, about 4 minutes. Remove mussels, discarding any that haven't opened. Remove mussels from shell, discard shells and set mussel meat aside.

Add crème fraîche to saucepan and bring to a simmer. Season to taste with salt, pepper and a sprinkling of smoked paprika if using. Add mussel meat back to pan along with parsley. Spoon mixture around salmon in bowls and serve immediately.



Start your Sustainable Seafood Search | Monterey Bay Aquarium Seafood Watch®

Founded in 1999, the Monterey Bay Aquarium's Seafood Watch® program is a recognized leader in creating science-based recommendations that help consumers, chefs and businesses choose seafood that is caught or farmed using more environmentally-friendly methods. Their mission is to empower consumers and businesses to make choices for healthy oceans. The recommendations of Seafood Watch® indicate which seafood items are "Best Choices" or "Good Alternatives," and which ones you should "Avoid."

Seafood Watch raises public awareness about sustainable seafood issues through their app, guides, website and outreach efforts. Since 1999, they've distributed more than 51 million consumer guides and their app has been downloaded more than a million times. They also encourage restaurants, distributors and seafood purveyors to purchase from sustainable sources.

In 2013, Verlasso® harmoniously raised salmon was the first ocean-raised, farmed salmon to be named a "Good Alternative" by Seafood Watch.

Download the App today @ www.seafoodwatch.org

Something to Talk About | [Join Us](#)

The chefs who contributed the recipes listed below are all members of the Monterey Bay Aquarium Seafood Watch® advisory board. Scott Nichols, director and founder of Verlasso, also contributed a recipe to this section. They have championed sustainable products in their restaurants and projects their entire careers. The following is their delicious view on Verlasso salmon. These gorgeous recipes have definitely given us something to talk about!

CHEF JONATHON SAWYER

Brioche Salmon Club Sandwich

CHEF SUSAN FENIGER

Salmon Tartare with Spicy Sesame, California Avocado and Pink Peppercorn

CHEF WILLIAM DISSEN

Za'atar Spiced Salmon with Fennel & Orange Salad, Coriander Yogurt, and Harissa

CHEF NICO ROMO

Olive Oil Slow Cooked Salmon with Roasted Brussels Sprouts & Rainbow Cauliflower

SCOTT NICHOLS

Seared Salmon with Berry/Chipotle Sauce and Crispy Sweet Potato



Chef Jonathon Sawyer

As a proud Clevelander, Chef Sawyer's passion, skill and creativity have been rewarded greatly since he arrived on the culinary scene. In 2010, Food & Wine magazine named him a "Best New Chef" and he's been nominated for a James Beard Foundation Award for Best Chef: Great Lakes in 2013 and 2014. He also had the honor of being named to the Seafood Watch® Advisory Board. In addition, Chef Sawyer has made several national television appearances including Bizarre Foods America with Andrew Zimmern, Iron Chef America, Dinner Impossible, Unique Eats, and Best Thing I Ever Ate. He is currently working hard on his intimate, fine-dining restaurant focusing on the cuisine of Trentino in Northern Italy.

|| Brioche Salmon Club Sandwich



Ingredients

4 Servings

4 four ounce center cut Verlasso salmon fillets cut on the bias, skin off
8 slices of brioche or egg bread, sliced as thinly as possible
¼ cup unsalted butter, melted
¼ cup vegetable oil
8 slices lardo or bacon
Crème fraîche
1 egg yolk
2 tablespoons freshly squeezed lemon juice
1 tablespoon kosher salt
4 ounces olive oil
2 tablespoons fresh dill, lightly chopped
Smoked Michigan trout roe (optional)
1 cup baby arugula, cleaned and dried
1 heirloom tomato, thinly sliced
Freshly ground black pepper and kosher salt



Directions

Preheat oven to 400°F.

Season both sides of salmon with kosher salt and pepper. Take the brioche and lightly press a piece of bread onto each side of the salmon. Brush the bread heavily with the melted butter. Place each portion of salmon on a half piece of the parchment paper. Fold the parchment over the fish so it covers both sides. Make sure to press the paper onto the bread so it sticks. In a pan, add enough vegetable oil to cover the bottom of the pan. Bring the pan to medium heat. Place the fish wrapped in the paper in the hot pan until it turns golden brown. Once the fish is the right color and it releases from the pan easily, flip it over and place the raw side down in the pan. Place in the oven for 5-7 minutes (or until it reaches your desired doneness). Remove the fish from the pan and place on a plate to rest. Remove the parchment paper carefully.

Meanwhile, heat a large heavy skillet to medium high heat. Place the bacon in the pan in a single layer. Cook until the bacon is crisp and golden, turning once. Set aside on a dry cloth to drain.

In a food processor fitted with the metal chopping blade, add the crème fraîche, egg yolk, lemon juice and salt. Place the lid on the machine. While running, add the olive oil in a thin stream until thickened. Remove from processor and gently fold in the dill and the trout roe.

To serve: Gently pull away the top piece of brioche. Spread a thin layer of the crème fraîche mixture on the bread. Place several leaves of arugula over the salmon and two slices of tomato. Put the bread back on the sandwich, slice in half and serve.



Chef Susan Feniger

Susan Feniger is the chef, cookbook author and 30-year restaurant industry veteran behind the Border Grill family of restaurants and more recently, her hugely successful street food venture named STREET in Los Angeles, California. You will also recognize her from Season 2 of Bravo's "Top Chef Masters." Susan also has the honor of being a member of the Seafood Watch® Advisory Board.

Salmon Tartare with Spicy Sesame, California Avocado, and Pink Peppercorns



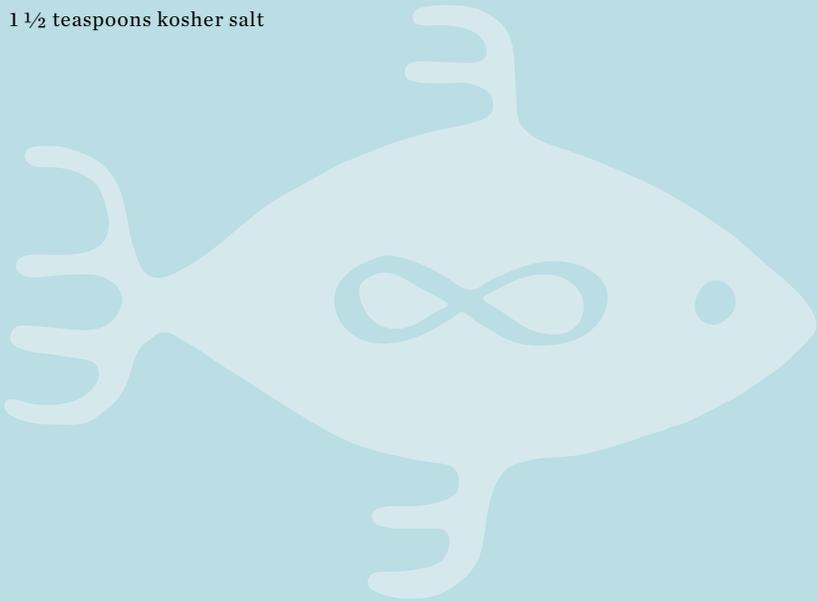
Ingredients

Serves 6

1 pound center cut Verlasso salmon fillet, skin off
1 teaspoon crushed pink peppercorn
2 to 3 small shallots, peeled and minced
1 1-inch “thumb” of ginger, minced
2 tablespoons chopped chives
2 ripe avocados, cut into a dice (optional)
Tartare dressing (recipe follows)
Fresh radish sprouts for garnish
Rice crackers for serving

Tartare Dressing

3 tablespoons mayonnaise
1 ½ tablespoons sesame oil
2 tablespoons lime juice
1 ½ teaspoons kosher salt



Directions

Tightly wrap the whole fillet in plastic wrap and freeze for six hours. This makes it sushi grade quality and much easier to slice.

Prepare the dressing and set aside until ready to use.

Dice the salmon by first slicing in ¼-inch slices. Next, cut those slices into ¼-inch strips and lastly into ¼-inch cubes. Place the diced fish into a medium mixing bowl. Add the peppercorn, minced shallots, minced ginger, chives, and avocados. Pour the dressing over the fish and mix well, but gently, to incorporate all of the ingredients.

The tartare is ready to eat immediately, but can hold up to 4 hours in the refrigerator.

Place the tartare in individual bowls and lay the radish sprouts over the top for garnish. We often serve this with rice crackers.

Combine all of the ingredients in a small bowl. Stir well and serve immediately.



Chef Willam Dissen

At The Market Place in Asheville, NC, Chef William Dissen works with a network of local farms, artisan producers, & sustainable fishermen to produce flavorful, fresh food for his patrons. Honored as a Rising Star Chef in 2013 by Star Chefs Magazine, Chef Dissen was also named “40 Chefs under 40” for his innovative approach to sustainable cuisine, & was awarded the “Seafood Watch Ambassador” by the Monterey Bay Aquarium in 2011 and was honored as a member of their Blue Ribbon Task Force in 2014 for his use of sustainable seafood.

Za’atar Spiced Salmon with Fennel & Orange Salad, Coriander Yogurt, and Harissa



Ingredients

4 Servings

For Salmon

4 four ounce center cut Verlasso salmon fillets, skin off
2 tablespoons Za'atar Spice
2 tablespoons olive oil

For Fennel Salad

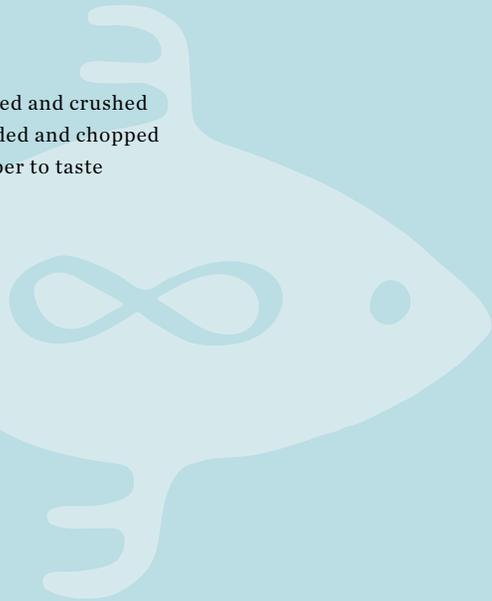
2 cups fennel bulb, top removed and shaved thin
1 orange, skin removed and cut into sections
1 tablespoon basil, sliced thin
½ cup arugula
Sea salt and freshly ground pepper, to taste
1 tablespoon extra-virgin olive oil
1 teaspoon freshly squeezed lemon juice

For Coriander Yogurt

1 cup Greek yogurt
½ cup mayonnaise
1 lime, zested and juiced
1 bunch cilantro, chopped
1 teaspoon coriander seed, toasted and crushed
1 small fresh jalapeno chile, seeded and chopped
Sea salt and freshly ground pepper to taste

For Harissa

4 ounces of mixed dried chiles
1 quart boiling water
1 tablespoon coriander seed
1 tablespoon cumin seed
¼ cup garlic cloves
¼ cup cilantro, chopped
1 ½ tablespoons mint, chopped
1 orange, zested and juiced
1 tablespoon kosher salt
¼ cup smoked paprika
¼ cup extra-virgin olive oil
Additional water, as needed



Directions

For Harissa

Place dried chiles in a large bowl, cover with boiling water, wrap bowl with plastic wrap and let sit for an hour to rehydrate. Drain chiles, remove stems, and deseed (some seeds will remain), and place in a food processor. Toast coriander and cumin seeds until aromatic, and add to food processor. Add the remaining ingredients together and process until a “chunky” consistency is achieved. Use additional water to create the desired consistency. Place in a container and cover with olive oil. Reserve.

For Coriander Yogurt

In a blender, mix together all ingredients and process until smooth and green color is achieved. Taste and reseason, if necessary.

For Fennel Salad

Place all ingredients for salad into a medium bowl and toss to combine. Taste, and reseason if necessary. Reserve.

To Finish

Place a large sauté pan over high heat and add the olive oil. Season the salmon with the Za'atar spice and pan-roast the fish until it achieves a medium rare temperature.

Place a large “swoosh” of the coriander yogurt across each of the 4 plates. Place the salmon over the yogurt and place the fennel salad beside the salmon. Drizzle the harissa on the plate to finish the dish. Serve immediately.



Chef Nico Romo

Nico Romo has directed Patrick Properties' celebrated culinary programs across four historic Charleston venues since 2007, reimagining classic French cuisine with delicate Asian touches and locally harvested ingredients. He is the Culinary executive director of Fish Restaurant in Charleston, South Carolina. Chef Romo was most recently named a Monterey Bay Aquarium 2014 Sustainable Seafood Ambassador—recognizing the commitment to ocean-friendly seafood and low country fishermen that shapes his seasonal menu.

|| Slow Cooked Salmon



Ingredients/Directions

Slow cooking salmon in olive oil is one of my favorite preparations. Not only will the fish retain all of its moisture and velvety texture when cooked, but also its vibrant pink color. The flavor is straightforward and rich, brightened by the sweet-tanginess of roasted seasonal vegetables and the acidity of the salad. The Thai-inspired noodle pancake is a fun twist that makes this dish perfect for a Sunday brunch or luncheon, especially in the winter months.

Serves 6

Salmon

6 eight ounce center cut Verlasso salmon fillets, skin on
3-5 basil stems, leaves removed
1 teaspoon white or black peppercorn
1 gallon olive oil (or 1/2 gallon olive oil + 1/2 gallon vegetable oil if preferred)
1/2 lb local arugula
1 lime, freshly squeezed
1 shallot, chopped
Sea salt and freshly ground pepper to taste

In a deep roasting pan, heat olive oil to 130°F and adjust flame to maintain constant temperature. Add basil stalks and peppercorn. Gently place each fillet into pan, skin-side down, and cook uncovered eight minutes or until done. Lay salmon on roasting pan to allow excess oil to drip.

Toss arugula, lime juice, chopped shallot. Sprinkle olive oil and salt and pepper to taste and place on salmon to garnish.

Roasted Brussels Sprouts & Rainbow Cauliflower

4 cups Brussels sprouts, halved
2 cups rainbow cauliflower, cut into florets

Glaze

1/2 cup soy sauce
1/2 cup red wine vinegar
2 tablespoons Dijon mustard
2 tablespoons whole grain mustard
1/4 cup honey
2 tablespoons sriracha
8 dashes of fish sauce

Whisk together ingredients for glaze, toss with vegetables and let sit for 5-10 minutes.

Heat the oven to 400°F.

Spread vegetables evenly over ungreased sheet pan. Roast eight minutes or until vegetables are caramelized but still crunchy.

Green Onion Noodle Pancake

Makes 4 silver-dollar pancakes per person

1 cup all-purpose flour
1 large egg
1/2 cup boiling water
1/4 cup green onion
1 teaspoon sesame oil
1 tablespoon of Sriracha
1 tablespoon soy sauce
2 teaspoon salt
1/4 cup canola oil
Store-bought pre-cooked Udon noodles, chopped

Heat nonstick skillet/pan over medium heat. Place noodles into silver-dollar sized discs on pan, then pour batter to cover. Allow to cook 1-2 minutes each side or until golden.



Scott Nichols

At Verlasso, Scott is responsible for developing and communicating Verlasso's novel approach to salmon aquaculture. He works with environmental and sustainability leaders to discover ways to evolve aquaculture to meet the ever-growing demand for fish while preserving ocean ecosystems and biodiversity.

Seared Salmon with Berry Chipotle Sauce and Crispy Sweet Potato



Ingredients

I love the combination of hot chiles with berries. No matter how you pair them, they always go well with salmon.

Serves 6 small plates

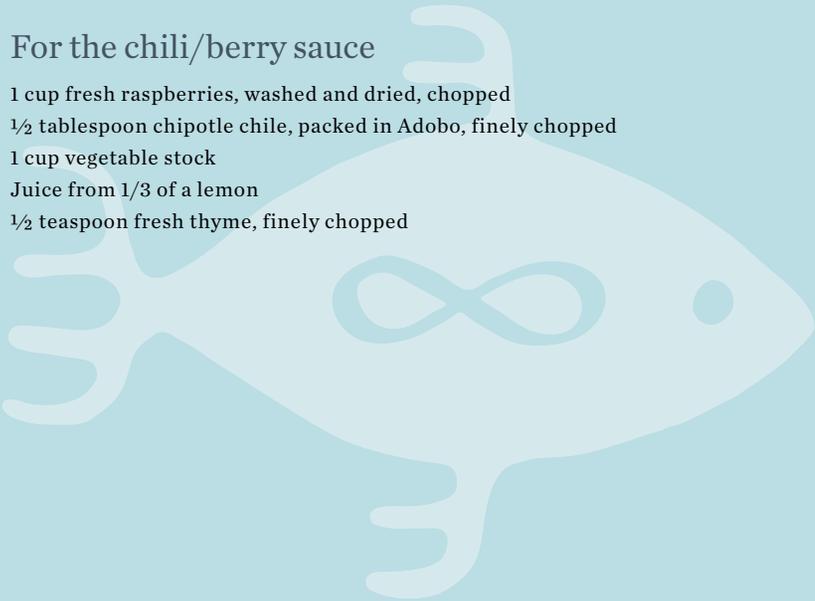
1 eight ounce center cut Verlasso salmon fillet, skin off
1 large sweet potato
One teaspoon chopped fresh thyme

For the Vinaigrette

1 tablespoon of extra-virgin olive oil
1 tablespoon of a sweet vinegar such as white balsamic or champagne vinegar
½ tablespoon of Dijon mustard
1 tablespoon vegetable oil
1 tablespoon unsalted butter

For the chili/berry sauce

1 cup fresh raspberries, washed and dried, chopped
½ tablespoon chipotle chile, packed in Adobo, finely chopped
1 cup vegetable stock
Juice from 1/3 of a lemon
½ teaspoon fresh thyme, finely chopped



Directions

Preheat the oven to 475°F.

Whisk together the vinaigrette ingredients and set aside.

Place the raspberries and chipotle chile in a saucepan with the vegetable stock, thyme and half of the lemon juice. Bring to a simmer, reduce to the consistency of a very thick sauce, about 10 minutes. Use the remaining lemon juice to flavor the sauce to taste depending on the sweetness of the raspberries. Remove from heat. Remove the thyme sprig.

Slice sweet potato into 1/8 inch rounds with a mandolin or vegetable peeler. Brush lightly with olive oil and put into 475°F oven for 10 minutes until cooked through. Brush lightly with vinaigrette on one side and put under broiler for about 90 seconds or until the potato has a nice golden color crust.

Meanwhile, salt and pepper both sides of the salmon fillet. Cut into bite size squares about ¾ inch. Heat a small sauté pan at medium to high heat and add vegetable oil and butter. Sauté the salmon pieces for approximately one minute or until lightly browned.

Place the potato round on a platter vinaigrette side up. Place a small dallop of the chile/raspberry sauce on potato and top with salmon. Sprinkle with the thyme and serve.

At the Market | Handy Things to Have When Cooking Up Verlasso

To make cooking with Verlasso salmon easy and efficient, a few choice kitchen tools and equipment that we recommend are as follows.



Fish Knife – With a pliant, narrow blade that thinly cuts and finely trims, a fish knife is specially designed to bone, fillet or remove the skin from salmon.

Fish Poacher – A long, deep, heavy duty poacher holds whole fillets in hot liquid to easily poach in the oven or on the stove.

Fish Spatula – The special concave, horizontal spatula blade efficiently moves whole fillets during grilling or sautéing, lessening the chance of the fish falling apart.

Ladle – A stainless-steel ladle is ideal for salmon soups and stews and simplifies the process of basting salmon with poaching liquid. One with a 4-oz.-cap bowl with a gently flared rim is ideal for mess-free pouring.

Silicone Basting Brush – These heat-resistant brushes evenly apply sauces or marinades from the specially molded silicone bristles and are guaranteed not to retain flavor or melt while cooking below 500°F.

8-Quart Stock Pot with Lid – A deep, heavy 8-quart stock pot with a close-fitting lid and transfers heat evenly is ideal for making salmon stock, stews, soups or chowders.

Parchment Paper – This sturdy, nonstick, heat resistant paper is easy to find in any kitchen or grocery store and is perfect for baking or steaming salmon on “en papillote.”

Kettle-Type Grill – A covered, kettle-like charcoal grill is very versatile and allows for year-round cooking. It also burns at high heat and produces a smoky flavor for salmon, especially when adding wood chips.

Wooden Planks – Usually available in packs of two or three and made from red oak, cedar or alder, wood planks add significant flavor to salmon when grilling. The planks are soaked in water for several hours before placing on the grill to ensure they burn slowly and allow for a rich smoke. They make for great presentation as well.

Save the Fish | [Join Us](#)

Our relationship to the ocean is out of balance.

Resources dwindle from overuse. It is imperative to preserve the ecosystems where we farm. Over 90% of the world's fisheries are harvested at or beyond their limit.

It's time to look to the ocean for more than just fish – we need an example of how to raise them better. Which is why our aquaculture is rooted in harmony with nature. Every aspect, from the farms where our salmon are raised, to the diet they're fed, is inspired by and designed to maintain the natural balance. When you enjoy Verlasso salmon, you're not just supporting harmonious aquaculture, you're helping to save millions of wild-caught fish around the world.

It's a big ocean.

See how one fish can make a difference.

Visit savethe.fish to learn more. 



Always in Season | [Smoked Salmon](#)

Smoked salmon is an important part of pantries all around the world. The idea of pulling out this delicious and mild protein to enhance everything from a salad, a biscuit or even a pizza delights us. Having a package or two in the refrigerator will create the most beautiful on the go meals! Here are some fun and unique recipes to help create interesting dishes that take Verlasso smoked salmon beyond a bagel!



Verlasso Smoked Salmon and Goat Cheese Tartlets



Ingredients

The use of a high quality puffed pastry dough makes this tartlet not only tasty but easy to put together.

Makes 18 Tartlets

8 ounces commercial puff pastry
1 cup of fresh baby spinach, stems removed
1 large egg, room temperature
2/3 cup heavy cream
1/2 cup Emmenthaler, finely grated
Sea salt and freshly ground black pepper
4 ounces Verlasso Smoked Salmon
2 ounces goat cheese

Directions

Remove the puff pastry from the freezer. Cover the sheet with a damp towel and allow to come to room temperature. The dough will still be cold. It should be thawed just enough for you to be able to unfold it and roll it out.

Preheat the oven to 425°F.

Bring a medium saucepan of water to a boil. Place the spinach into the boiling water and cook for 20 seconds. Drain immediately in a colander and rinse with very cold water. Place the spinach on paper towel and press out the water. Get the spinach as dry as possible.

Break the egg into a small bowl. Add the cream, Emmenthaler, salt and pepper to taste. Coarsely chop the spinach and add it to the bowl, stirring to combine the mixture.

On a lightly floured board, roll the dough to 1/8 of an inch thickness. Sprinkle with the salmon and goat cheese. Roll the rolling pin over the mixture gently to get the salmon and goat cheese to adhere to the dough. With a small 1 to 1 1/4 inch pastry cutter, cut 18 individual rounds out of the dough.

Using a mini-muffin tin, line each one of the tins with the dough. Fill each lined tin with the egg mixture. Place the tartlets in the oven and back until the filling sets and the crust begins to brown. About 15 minutes. Serve warm.

Verlasso Smoked Salmon Panzanella with Roasted Peppers



Ingredients

Serves 8

2 red bell peppers, seeded, deveined and cut into 4 pieces
2 small Japanese eggplant, cut into lengthwise planks ¼-inch thick
1 small yellow onion, sliced across ¼-inch thick
1 zucchini, sliced ¼-inch thick
5 thick slices of sour dough bread
Olive oil to brush vegetables and bread
1 garlic clove, peeled
2 cups diced tomatoes (from 2 large tomatoes)
¼ cup basil leaves, thinly sliced
Sea salt and freshly ground pepper, to taste

For the Dressing

½ cup olive oil
½ teaspoon fresh thyme
1 teaspoon chopped fresh garlic (1 medium clove)
¼ cup balsamic vinegar
1 tablespoon honey
1 teaspoon salt
½ teaspoon freshly ground pepper
1 cup diced Verlasso Smoked Salmon
½ cup chopped Italian parsley

Directions

Preheat grill to medium high heat. Clean and season grill.

Brush the slices of the pepper, eggplant, onion, and zucchini with olive oil and season with salt and pepper. Grill the vegetables over direct heat until tender, 4 to 6 minutes, turning once halfway through grilling time. Next, brush the bread slices with olive oil. Grill over direct heat until lightly toasted, turning once. When removed from the grill, rub the slices of bread with the clove of garlic lightly. Season the bread with salt and pepper.

Cut the grilled vegetables and bread into ¼-inch cubes and place in a large bowl. Add the diced tomatoes, basil, and season with salt and freshly ground pepper.

In a small bowl, combine the dressing ingredients. Toss gently with the vegetable and bread cubes. Finally, fold in the smoked salmon and parsley. Serve immediately.

Verlasso Smoked Salmon and Butter Leaf Lettuce Wraps with Rice Noodles



Ingredients

These fresh and pretty lettuce wraps fuse together flavors from two different influences. The Asian elements in the dressing pair perfectly with the delicate flavor of Smoked Verlasso Salmon. If you are looking for a quick and easy dinner idea, this recipe will fit the bill!

16 Lettuce Wraps

- ½ cup peeled and finely julienned carrots
- 1 cup julienned red bell pepper
- 1 cup shredded Napa cabbage
- 1 serrano chile, seeded and diced
- 1 cup rice noodles, softened in water
- 3 tablespoons sesame oil
- 2 tablespoons olive oil
- 2 tablespoons fresh lime juice
- ¼ cup chopped cilantro
- 16 slices Smoked Verlasso Salmon
- 16 butter lettuce leaves

Directions

In a large bowl, combine the carrots, red bell pepper, cabbage, chile, and noodles. Add the sesame oil, olive oil, lime juice, and cilantro to the bowl and toss to combine. Season the mixture with salt and pepper. Allow the mixture to stand 15 minutes.

Lay the lettuce leaves out flat. Place one piece of salmon on each lettuce leaf, then fill each one with a spoonful of the vegetable mixture. Roll the lettuce leaves to close them slightly. Place the wraps on a platter and serve.

Verlasso Smoked Salmon and Chive Biscuits



Ingredients

A new twist on an old favorite. The addition of Verlasso Smoked Salmon to these biscuits launches them out of the bread basket and into just about any meal.

Makes 16 Biscuits

3 cups all purpose flour
4 teaspoons baking powder
2 teaspoons salt
¼ teaspoons cayenne pepper
6 tablespoons vegetable shortening, placed in the freezer for 30 minutes
6 tablespoons unsalted butter, placed in the freezer for 30 minutes
2 tablespoons fresh chives, chopped
½ cup Verlasso Smoked Salmon, finely chopped
2 ½ cups cold cream or whole milk plus 2 tablespoons for brushing the tops of the biscuits before baking

Directions

Preheat the oven to 385°F.

In a medium bowl, combine the flour, baking powder, salt and cayenne pepper.

Cut the shortening and butter into the flour with a fork or a biscuit cutter into pea sized pieces. Toss in the chives and smoked salmon.

Stir in the cream, gently to form a sticky dough. Do not over mix the dough. It will be very sticky which is ideal to make a flaky biscuit. Dust a cutting board generously with flour. Turn the dough out onto the floured board. Sprinkle the dough with flour and gently roll the dough out to 1/2 inch thickness.

Using a biscuit cutter or a glass, cut the dough into 2 ½ inch rounds. Place eight rounds on a cookie sheet and brush the tops with cream. Place in the oven and bake for 15-17 minutes or until the biscuits are golden brown and have risen. Repeat with the next batch and serve warm with butter.

Note: These are great to make in small 1 inch appetizers sizes for a party. They can also be frozen for up to three months. Then just thaw, reheat in the oven and serve.

Meet the Authors



John Ash

In addition to being a renowned chef, author, and food and wine educator, many refer to Chef John Ash as the “Father of Wine Country Cuisine”. He is a two time James Beard Award winner. In 1980 he opened his namesake restaurant, John Ash & Company, in Santa Rosa, CA. It was the first restaurant in Northern California wine country to focus on local, seasonal ingredients used to create dishes that complemented the wines being made in the region. It continues to be critically acclaimed today. John has co-hosted a radio show for more than 27 years on KSRO (1350 AM) in Northern California. He was also host of two TV shows on the Food Network. He is an adjunct instructor at The Culinary Institute of America at Greystone in the Napa Valley. John’s passion for teaching is matched only by his passionate voice on sustainable food issues. He served for many years on the Board of the Chef’s Collaborative, a national organization of chef’s committed to sustainable and ethical food issues. He has also served on the Board of Advisors of Seafood Watch.



Jennifer Bushman

With her infectious passion for sustainable cooking and understanding the importance of knowing how your food is raised matters, Jennifer Bushman truly embodies the Verlasso brand. As the brand’s Culinary Director from Verlasso’s inception—before the fish even came out of the water!—Jennifer truly understands the urgency of raising salmon harmoniously. Jennifer is one of the food and lifestyle industry’s most respected communicators, teachers and strategists. For more than two decades, she has worked with culinary leaders, educators, organizations and brands. In collaboration with Sallie Yon Williams, Jennifer authored the best-selling Kitchen Coach cookbook series, which provides families of all types simple solutions for getting dinner on the table. Jennifer has been recognized with nominations by the James Beard Foundation and the International Association of Culinary Professionals as one of our nation’s top culinary communicators and teachers.