

Don't miss the moment.

Wild Alaskan Salmon are caught seasonally from the clean, rushing rivers of Alaska's remarkably pristine landscape.

Wild Alaskan Salmon season is here...so now is the time to enjoy this exquisite seafood at your table!

COOK INLET

Famous for world-class fishing, the Cook Inlet is fed by the pristine glacial systems of the Kenai and Kasil rivers. Wonderfully delicious King, Sockeye and Coho/Silver salmon are found in these clean, refreshing waterways.

COPPER RIVER

The Copper River originates at the Copper Glacier on Mount Wrangell in Central Alaska - stretching 300 miles. To survive the long journey upstream, Wild Alaskan Salmon store special nutrients, which add to their exceptional flavor.

PRINCE WILLIAM SOUND

Covering over 15,000 square miles, these waterways produce some of the best salmon on earth. Try King, Sockeye or Coho/Silver salmon from this region and taste the difference of Wild Alaskan Salmon.

SOUTHEAST ALASKA

Alaska is known for its sweeping wildlife views. This narrow strip of its coastline includes over a thousand islands, which are home to numerous species of salmon. Try their full, delicate flavor for an especially delicious cuisine.



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WILD ALASKAN SALMON ARE HERE!



ALASKAN SALMON RUNS

copper river

SOCKEYE: MAY-JULY
KING: MAY-JUNE
COHO/SILVER: AUGUST-SEPTEMBER

prince william sound

SOCKEYE: JULY-AUGUST
KING: END OF MAY-JUNE
COHO/SILVER: AUGUST-SEPTEMBER

cook inlet

SOCKEYE: JULY-AUGUST
KING: JULY
COHO/SILVER: AUGUST

southeast alaska

SOCKEYE: JUNE-AUGUST
KING: MAY-SEPTEMBER
COHO/SILVER: JUNE-MID SEPTEMBER

AVAILABLE FOR A LIMITED TIME AT:



POWER OF HEALTH BEHIND WILD ALASKAN SALMON

Chefs from around the world feature Wild Alaskan Salmon on their menus, and not just because of their exceptionally delicious, full flavor and natural pink, firm texture. Chefs also know that Wild Alaskan Salmon is packed with healthy nutrients (Omega-3 essential oils), which provide protection against coronary heart disease and some cancers. Preparing Wild Alaskan Salmon also offers versatility to please everyone's palate. Try it marinated, grilled, baked or fried for a wonderful dining experience.



“HOW TO” PREPARE THE PERFECT SALMON

1. Pre-heat your sauté pan to a medium high heat.
2. Take 4 8-ounce portions of Wild Alaskan Salmon, brush on olive oil to coat your salmon.
3. Season your Wild Alaskan Salmon with salt, pepper, and garlic to taste.
4. Once your pan is hot, place your salmon in the sauté pan skin side up. Cook your salmon for 3-4 minutes. Flip your salmon over and cook for another 2-3 minutes or until it has an internal temperature of 150 degrees. Properly cooked salmon is flaky all the way through. This will serve a family of four.

NUTRITIONAL FACTS ABOUT SALMON

- Lean, yet high in protein
- Low in saturated fat
- Rich in Omega-3 oils - helps to reduce cholesterol
- Great source of vitamins E and C, and beta carotene

CHOOSING AND STORING SALMON

- Fresh salmon smells fresh - never fishy
- Texture should be firm
- Fillets are moist, not dry
- When touched, flesh should spring back
- Keep cool and store in refrigerator as soon as possible
- Wrapped tightly in plastic-wrap, store in refrigerator for a maximum of 2-3 days
- Wrapped tightly in plastic-wrap, store in freezer for a maximum of 4 months



fresh
FROM ALASKA