

Seafood Recipes

Fiery Oysters on the Half Shell

- 4 dozen oysters
- ¼ cup Louisiana hot sauce
- ¼ cup scallions, minced
- 2 tbsp. fresh lemon juice
- 1 tsp. white pepper
- 2 tbsp. butter
- ½ tsp. garlic salt
- ½ cup Red Bordeaux wine
- ½ tsp. paprika
- 1 tbsp. fresh parsley, minced



Directions: Thoroughly scrub oyster clean of dirt. Shuck the oysters over a small mixing bowl to catch the juices. Discard top shell and gently free the oyster from the bottom shell but leave it in the shell. Place on a platter and refrigerate for one hour. In the small mixing bowl, combine with the oyster juices, Louisiana hot sauce, red Bordeaux wine, scallions, lemon juice, butter, white pepper, and garlic salt. Microwave for one minute then stir and microwave for an additional minute. Refrigerate for one hour. Remove from refrigerator and stir. Gently spoon a very small amount of sauce onto each oyster. Sprinkle lightly with fresh minced parsley and paprika. Place on an ice covered platter and serve. Serves 6 - 12. *“Recipe courtesy of the Maine Aquaculture association.”*

Triple Citrus Glazed Salmon

- ¾ cup fresh orange juice
- ¼ cup fresh lime juice
- 1 garlic clove, minced
- 2 tbsp. soy sauce
- 1 tbsp. light brown sugar
- ¼ cup fresh lemon juice
- ¼ cup chicken stock
- 2 tbsp. orange marmalade
- 1 tbsp. rice wine vinegar
- 1 tbsp. butter
- 4 (6-ounce, 1-inch thick) salmon fillets
- extra virgin olive oil, for brushing
- Kosher salt and freshly cracked black pepper



Directions: Prepare glaze by bringing the first 10 ingredients to a boil in a medium-sized saucepan over medium heat, stirring to melt the preserves and to keep the mixture from burning. Reduce the heat to a simmer and let the glaze reduce until syrupy, about 15 to 20 minutes. Adjust the seasonings with salt and freshly cracked pepper, to taste. Heat a grill to medium-high heat. Brush both sides of the fillets with olive oil just before grilling, then season with salt and pepper, to taste. Grill the salmon for about 4 minutes per side, brushing with the glaze during the final few minutes of cooking. Transfer the salmon to serving plates and brush them with the remaining glaze before serving. Serves 4. *“Recipe courtesy of Food Network.”*

Cathy’s Amazing Fish Chowder

- 1 lb. sliced bacon
- 5 medium potatoes, peeled & diced
- 12 oz. can evaporated milk
- 2 tbsp. butter
- 1 large onion, chopped
- 1½ lbs. halibut, salmon and/or trout fillets, cut into 1-inch cubes
- ½ cup whole milk
- salt and pepper to taste

Directions: Place bacon strips in a large stockpot over medium-high heat. Cook bacon until crisp, then remove to paper towels to drain. Drain grease from the pot, reserving about 1 tablespoon. Set heat to medium, and fry onions in the reserved bacon grease until tender, about 5 minutes. Add potatoes, and fill pot with just enough water to cover them. Bring to a boil, and then cook until potatoes are almost tender, about 5 minutes. Add fish pieces, evaporated milk, whole milk, and butter. Bring to a boil, and then simmer over low heat for 30 minutes. Season with salt and pepper to taste. Ladle into bowls, and top with crumbled bacon pieces. Serves 8.