

# Duke's Favorite Salmon Pasta



**dukes**  
SEAFOOD



**Serves one – multiply for more servings**

## Ingredients

- One 8 oz Wild Alaska Salmon fillets
- ½ lb gemelli pasta (we use Barilla brand)
- 1 Tbsp Duke's Blackening Spice of Life
- 1 Tbsp Let's Be Clarified Butter (recipe below)
- 1 Tbsp fresh garlic diced small
- 1 ¼ cup heavy whipping cream
- Large pinch Duke's Ready Anytime Seasoning
- 1 Tbsp Duke's Superb Herb Blend
- 1 tsp fresh basil leaves diced small
- 2 Tbsp Garlic Lover's Butter (recipe below)

2 Tbsp Parmesan cheese and 1 Tbsp Asiago cheese, grated and mixed

¼ cup red, yellow and green peppers julienne-sliced and caramelized

¼ cup Walla Walla Sweet onions julienne-sliced and caramelized

Pinch fresh parsley

## Directions:

- Fillet Salmon using the deep-skin method, which is to remove the gray matter along with the skin and pluck the pin ones with a needle-nose pliers or boning tweezers.
- Cook pasta in four quarts of boiling salted water for 10 minutes. Drain into colander.
- In sauté pan, caramelize peppers and onions.
- At the same time, coat Salmon on one side only with Blackening Spice of Life and caramelized seasoning side down in sauté pan in Let's be Clarified butter for 3-4 minutes. Spices will melt. Flip Salmon and cook for 3-4 minutes or until fish has lost its translucency.
- In a sauté pan heat garlic, heavy whipping cream, duke's Superb Herb Blend, Duke's Ready Anytime Seasoning and basil. Reduce until thickened, about 3 minutes.
- Stir in Garlic Lover's Butter until incorporated. Add cooked pasta and half of the cheese.
- Pour into a large bowl and garnish with remaining cheese and parsley.
- Top with sizzling-hot blackened Salmon, caramelized peppers and onions. Garnish with parsley.

## Let's be Clarified Butter

Slowly melt butter in a heavy-gauge pan. Skim the white foam off the top with a spoon. Reserve it if you like buttery popcorn. Then boil butter for about 1 minutes. When the milk solids on the bottom of the pan begin to brown, slowly pour through cheesecloth, leaving the brown specks in the bottom of the pan.

## Garlic Lover's Butter

Simply take 1 lb butter softened. Whip until double in volume. Add ¼ cup fresh garlic diced small and 3 Tbsp diced parsley until fully incorporated.

### Tips:

***Sustainable only please:*** Try to find Wild Alaska Salmon in your frozen food aisle. Yes, frozen. Fish frozen within 48 hours of catch has a fresher flavor then “fresh” fish that may be older than you think. If you have a fishmonger you trust, buy all means purchase from them.

To learn more about Duke's Seafood or enjoy the full collection of recipes by purchasing Duke's Seafood's cookbook, “***As Wild As it Gets; Duke's Secret Sustainable Seafood Recipes***” visit us at [www.dukesseafood.com](http://www.dukesseafood.com).

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