

# THE CATCH

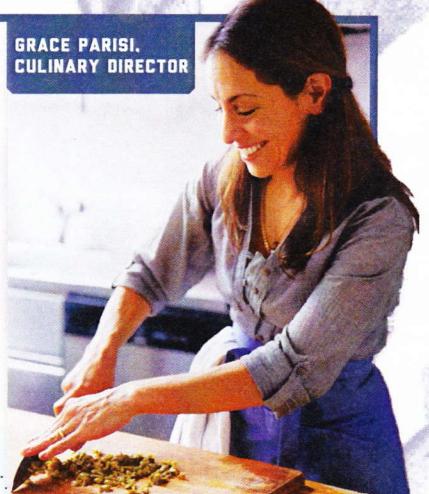
SITKA SALMON SHARES MEMBER NEWSLETTER

DECEMBER 2021



# GRACE IN THE KITCHEN

GRACE PARISI,  
CULINARY DIRECTOR



When my mom was alive, Christmas baking started as soon as the Thanksgiving dishes and roasting pan were dried and put away. To get a jump on the holidays, most people bought electronics on Black Friday; my mom, on the other hand, bought butter, sugar, and nuts.

There were dozens of discs of cookie dough in the freezer — all ready to roll, shape, and bake in the final weeks before Christmas. At her most ambitious, she made double batches of 17 varieties — we're talking thousands of cookies! Every visit to family and friends was accompanied by a plate of cookies.

In my mom's absence, I've picked up the cookie mantle, albeit in a limited capacity — I think I made 10 varieties one year — woohoo! Here's one I'd like to share with you to bake and decorate with your family and friends.

Wishing you all the happiest of holidays!

*Grace*

## GRACE'S SUGAR COOKIES

MAKES ABOUT 3 DOZEN

2 sticks (8 ounces) unsalted butter, softened  
1 cup granulated sugar  
2 large eggs, separated  
1 teaspoon pure vanilla extract  
½ teaspoon salt

2 ½ cups all-purpose flour, plus more for rolling  
2 teaspoons lemon juice  
3 cups confectioners' sugar  
Food coloring and sprinkles for decorating

In a standing electric mixer fitted with a paddle attachment, beat the butter and granulated sugar on medium speed until fluffy, about 2 minutes. Add the separated egg yolks, (reserve the whites for the icing) the vanilla, and salt and beat to combine. Add the flour and beat on low speed to combine. Divide the dough into 3 discs, wrap in plastic, and refrigerate until chilled, about 30 minutes.

Preheat the oven to 350°F and line 3 baking sheets with parchment paper. Working with one disc of dough at a time, on a floured surface, roll the dough ¼-inch thick. Stamp out as many cookies as possible and transfer them to a baking sheet 1-inch apart. Gather the scraps and reroll more cookies. Bake the cookies in the center of the oven until golden, 12 to 14 minutes. Let cool slightly, then transfer the cookies to wire racks to cool completely. Repeat with the remaining dough, rerolling the scraps.

Make the icing: in a bowl, whisk the egg whites until frothy. Add the lemon juice and confectioners' sugar and whisk until smooth. It will be thick.

Divide the icing into bowls and add food coloring to each. Glaze the cookies with one solid color then pipe dots or lines onto the wet glaze. Decorate with sprinkles. The cookies can be stored between sheets of wax paper in an airtight container for up to 2 weeks.

# YOUR HOLIDAY TRADITIONS



As we close our eleventh year of business, we are reflecting on the diverse and loving community that has supported us. Whether you joined in our earliest years when we delivered fish out of the back of our own cars or joined us last month, we are thankful for your support of a better seafood system that enriches fishing communities and respects the limits of the sea.

This year we shared stories across Alaska, beginning with the sinking of fisherman Cale LaDuke's *F/V Saami*. Along the way we talked to fishermen about the impact of climate change and learned how indigenous communities in southeast Alaska are empowering a new generation of scientists and activists.

This time of year the days are short and we all turn to celebrations with our families and communities. If you are like us, you also take stock of your freezer and consider just how to infuse wild Alaska seafood into your holiday plans. Many of you generously shared your holiday seafood traditions and they express the range of experiences of a diverse membership united by a love of wild seafood.

## THE GOLDEN STATE

While living in the Bay area, member Kathy Mason had easy access to the bounty of seafood offered by the Pacific Ocean. She recently relocated to Yucca Valley, nestled in the heart of southern California's high desert just outside Joshua Tree National Park. With the port of Los Angeles more than two hours away, ocean access isn't as easy in the desert as

it was in the Bay area, but if you have a road to your town we can deliver premium seafood to just about anywhere.

Kathy loves to serve slow cooked salmon with lemon relish during the holidays, adapted from Alice Waters' classic *Chez Panisse Café Cookbook*. To brighten up the winter table, Kathy also makes a cherry salsa to bring a sweet spin on an entertaining standard.

## CHICAGO, TX?

Members Marcus and Rigoberto Zarco live and work in the greater Chicagoland area, but their hearts remain in Texas. Rigoberto loves Grace Parisi's chowder recipe, which Marcus cooks for him during the first good chill of the year. The couple usually spend the holidays travelling the I-35 corridor in Texas to visit Marcus's family, from the Rio Grande Valley north to Dallas-Fort Worth, but the pandemic suspended their usual festivities.

Although the gatherings became smaller, the culinary offerings remain impressive. Marcus puts a wild Alaska spin on mac n' cheese during Thanksgiving by adding spot shrimp to the classic dish. Rigoberto's brother smokes salmon for Christmas festivities and Marcus bakes up golden...

**CONTINUE THE STORY  
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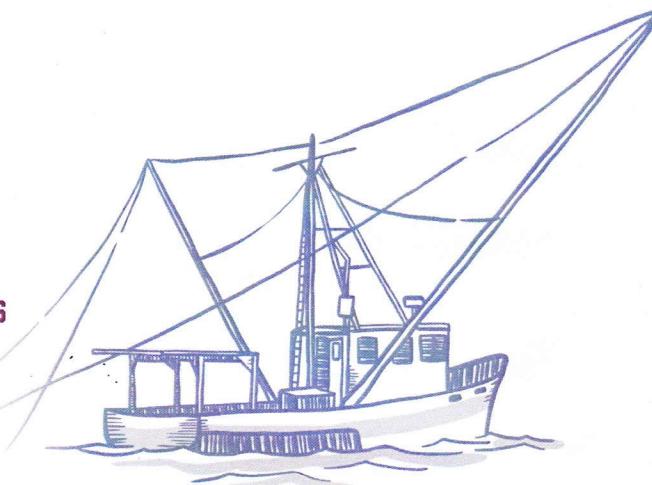
# HAPPY NEW YEAR!

Join us in 2022 and enjoy new membership features, including:

- **YEAR-ROUND SUBSCRIPTIONS**
- **AUTOMATED ENROLLMENT OPTION**
- **SPECIES VARIETY FROM MONTH TO MONTH**
- **NEW CLASSES, CONTESTS, AND EVENTS**

From our dock to your doorstep, we are building a better seafood system.

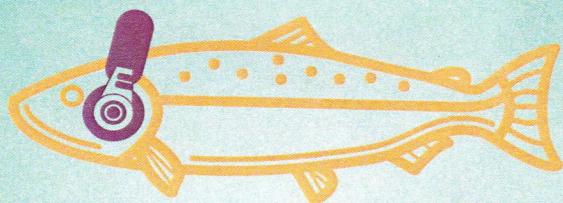
**Thank you for a successful 2021!**



## FISH TALK PODCAST

A new podcast series by Sitka Salmon Shares co-founder Nic Mink and author Paul Greenberg (*Four Fish, American Catch*). *Fish Talk* explores the remarkably complex world of the seafood industry, and demystifies the journey that fish take to get from our coasts to our kitchens. Along with helpful cooking tips from Nic and Paul, each episode features colorful interviews with leading chefs, scientists, environmentalists, fishermen, community organizers, politicians, and fish buyers like you.

**Subscribe today at  
[TheFishTalkPodcast.com](http://TheFishTalkPodcast.com)**



## fish talk

with Paul Greenberg & Nic Mink

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If you are not satisfied with the quality of your seafood, call or email us and we will refund the purchase price or replace your order.

You can reach Salmon Support by phone at 309-342-3474 or email: [salmonsupport@sitkasalmonshares.com](mailto:salmonsupport@sitkasalmonshares.com).



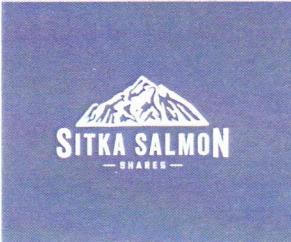
**SITKA SALMON**  
— SHARES —

TRACEABLE  
TO THE  
SOURCE



**FISHERMEN  
OWNERS**





## SESAME CRUSTED TUNA WITH WASABI DRESSING

By Grace Parisi

RECIPE

Like the little black dress, sesame-crusted tuna never goes out of style. Ours is lightly seared and served with sushi rice, pickled cucumbers, and a punchy wasabi dressing.



Grace Parisi

## INGREDIENTS

- 3 Tbsp. unseasoned rice vinegar, divided
- Sugar
- Kosher salt
- 2 Persian cucumbers, thinly sliced
- 1 Tbsp. mayonnaise
- 1 tsp. toasted sesame oil
- $\frac{1}{2}$  to 1 tsp. wasabi paste (or to taste)
- $\frac{1}{2}$  tsp. grated fresh ginger
- 2 Tbsp. neutral oil, plus more for sautéing
- 1 portion albacore tuna (8 to 10 ounces)
- Soy sauce for brushing
- 3 Tbsp. sesame seeds, preferably black and white
- 1 cup baby arugula
- Sushi rice for serving
- Sliced scallions and radishes for serving

ACTIVE: 30 MIN TOTAL: 30 MIN

SERVES 4

## DIRECTIONS

1. In a medium bowl, combine 2 tablespoons of the vinegar and 1 teaspoon each sugar and salt. Add the cucumbers and stir to combine.
2. In a small bowl, add the remaining vinegar, mayonnaise, sesame oil, wasabi paste, ginger, and a pinch of sugar, and whisk to combine. In a steady stream, whisk in the neutral oil and season with salt.
3. Season the tuna all over with salt and brush with soy sauce. Coat the tuna with the sesame seeds, pressing to adhere.
4. Place a medium nonstick or cast iron skillet over medium-high heat. Add a thin layer of neutral oil and swirl to coat the pan. Add the tuna and sear on all 3 sides until golden, 2 minutes per side. Transfer to a cutting board and let rest for 5 minutes before cutting into  $\frac{1}{2}$ -inch-thick slices.
5. Add the arugula to the cucumbers. Spoon the rice into bowls and top with the sliced tuna and the cucumber-arugula salad. Drizzle with the wasabi dressing and garnish with scallions and radishes.

## PRO TIPS

## PAIR IT UP

These bold flavors need full-bodied wine to match. Look for a fruity pinot gris from Oregon with a little acidity to stand up to this lively dish.

## SPICE IT UP

Wasabi definitely brings some heat, but a sprinkle of shichimi togarashi, a Japanese spice blend, just before serving adds an extra punch.

## CHANGE IT UP

Wrap any leftover tuna, salad, and rice in lettuce wraps and dip in the dressing for lunch.

## LIGHTEN IT UP

Mayo adds a luxurious creaminess to the dressing but is entirely optional.

SHARE YOUR FINISHED DISHES WITH US!  
#COMMUNITYCOOKS

@SITKASALMONSHARES