

# It's here! First batch of Copper River Salmon arrives in Seattle



msn.com/en-us/news/us/its-here-first-batch-of-copper-river-salmon-arrives-in-seattle/ar-AAxtukg

KOMO Staff, komonews.com

SEATTLE -- It's that time of year again when Copper River salmon arrives in Seattle!

More than 16,000 pounds of the tasty fish arrived at Sea-Tac Airport early Friday morning, with the first fish triumphantly raised above the flight captain's hands upon arrival.

Three more Alaska Airlines flights were inbound from Cordova, Alaska Friday, delivering an additional 48,000 pounds of salmon to the market, where it will then be delivered to restaurants and grocery stores across the country.

© Provided by Hearst Communications, Inc The first Copper River Salmon of the 2018 season arrives in Seattle onboard an Alaska Airlines flight. (KOMO Photo) The first Copper River Salmon of the 2018 season arrives in Seattle on board an Alaska Airlines flight.{ } (KOMO Photo){ }

## Copper River Salmon Arrival

That first fish, donated by Trident Seafoods, became the main ingredient in the annual cook off to celebrate the kickoff of the salmon grilling season. Three Seattle chefs, including defending champion John Sundstrom, chef-owner, Lark, Slab Sandwiches + Pie, Southpaw Pizza, Executive Chef Paul Duncan of Ray's Boathouse and Executive Chef Chris Bryant of Wildfin American Grill compete in an "Iron Chef" style competition where they have 30 minutes to make their best dish featuring the copper river salmon. (Recipes can be found here)

The arrival of fresh Copper River king and sockeye salmon is a rite of spring in Seattle where the fish are prized for their flavor. They typically bring the highest prices at restaurants and fish markets.

Copper River salmon should be hitting area stores and restaurants very soon. In years' past, the fish has been available to the public in some stores and restaurants the same day.