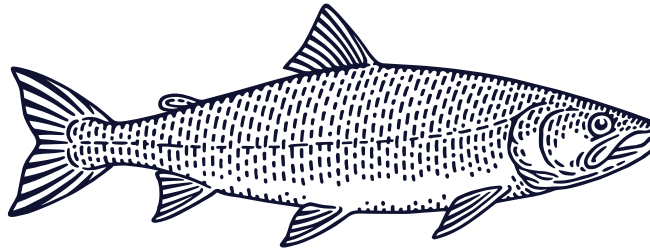




SUPERIOR

CATCH OF THE WEEK



ARCTIC CHARR

Salvelinus alpinus

Description: The Arctic charr is a slender member of the salmon and trout family. Usually dark on the back, lighter on the belly, and having light spots on the sides. During breeding season, both sexes become highly colored.

Habitat: From July to mid-September, Arctic charr will be found in deeper water where temperature and oxygen are sufficient for survival.

Harvesting: The latter part of September can be a great time to fish for Arctic charr. Depending on weather patterns, surface waters may have cooled enough to allow fish to move about the water column after a long summer period of dwelling in deep water. .

Nutritionals:

- Good source of Omega-3
- Vitamins including niacin, B6, E, B12, thiamin, and riboflavin
- Protein rich
- Good source of Vitamin D

Texture & Flavor Profile:

- Mild flavor
- Fairly oily
- Delicate texture
- Pinkish red flesh

Recommended Cooking Methods: Grilling, Baking, Pan-searing, Poaching, Smoking, Sushi.



SUPERIOR

FEATURED PRODUCT

#28238

ARCTIC CHARR FILLETS

*Fresh, Farm-Raised, Skin-On, Boneless,
12-16 oz*

Product of Iceland

1/10 lb.

*Contact your Superior sales representative for more
information and for availability.*

MENU INSPIRATIONS



Recipe & Photo from: www.eye-swoon.com/blogs/recipes

PAN-ROASTED ARCTIC CHARR

*with chimichurri, crusty bread,
and chickpea salad*

Pairs well with an earthy, chilled Pinot Noir



Recipe & Photo from: www.delish.com

CRISPY SKIN ARCTIC CHARR

with pistachio gremolata and lemon

Pairs well with a peppery Grüner Veltliner