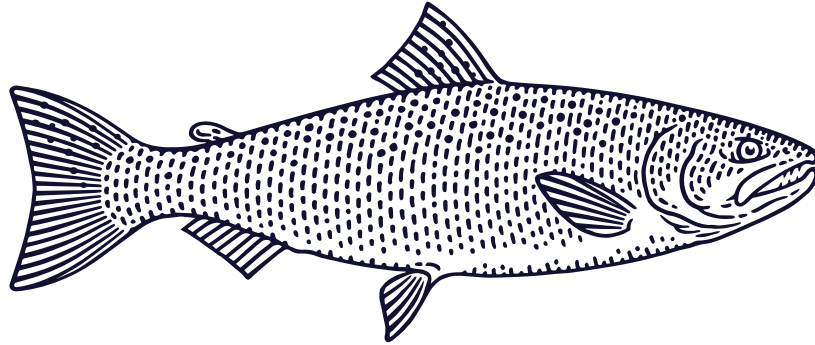




# SUPERIOR

## CATCH OF THE WEEK



# COPPER RIVER COHO SALMON

*Oncorhynchus kisutch*

**Description:** Copper River Coho Salmon is prized for its rich flavor, high fat content, and limited seasonal availability. Its natural oils create exceptionally moist, buttery flesh with a firm texture and richness that rivals King and Sockeye salmon.

**Habitat:** Copper River Coho travel nearly 300 miles through the cold, turbulent, glacier-fed waters of Alaska's Copper River. This demanding migration builds significant fat and energy reserves, contributing to their rich flavor and moist texture.

**Harvesting:** Harvested from August through late September, Copper River Coho marks the finale of Alaska's salmon season. Small, independent fishermen use drift gillnets, while careful bleeding, icing, and handling preserve the fish's exceptional quality.

### Nutritionals:

- Rich in Omega-3 Fatty Acids
- Excellent protein source
- Nutrient-dense
- Rich in healthy fats

### Texture & Flavor Profile:

- Mild & approachable
- Firm flesh
- Moist & succulent
- Orange-red flesh

**Recommended Cooking Methods:** Pan-searing, baking/roasting, grilling, and smoking.



# SUPERIOR

## FEATURED PRODUCT



#68329

## COPPER RIVER COHO SALMON FILLETS

*Fresh, Wild-Caught, Boneless, Hand-Cut  
Product of the USA (Alaska)*

1/10 lb.

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

# MENU INSPIRATIONS



Recipe & Photo from: [www.ambitiouskitchen.com](http://www.ambitiouskitchen.com)

### FIRECRACKER SALMON

with peach avocado salsa

*Pairs well with a dry Rosé*



Recipe & Photo from: [www.cooking.nytimes.com](http://www.cooking.nytimes.com)

### EVERYTHING SALMON

with creamy caper sauce and tomato salad

*Pairs well with a lightly oaked Chardonnay*