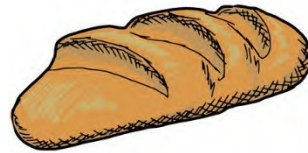


Alaska Recipes

Stuffed Sourdough Bread

Ingredients:

- 1 round sourdough bread loaf, unsliced
- 1 cup olive oil
- 1 ¼ teaspoons dried oregano
- ½ teaspoon pepper
- ¼ teaspoon crushed red pepper flakes
- 1 ¼ teaspoons minced garlic
- 6 ounces thinly sliced roasted chicken, turkey, ham, or salami
- 12 ounces sliced mozzarella or provolone cheese
- 1 cup sundried tomatoes, well-drained

**Directions:**

Preheat oven to 350° F. Line a baking sheet with parchment paper and place the loaf on the sheet. Slice the round loaf of bread vertically into ¾" to 1" thick slices—but do *not* slice all the way through to the bottom.

In medium bowl, combine olive oil, oregano, pepper, crushed red pepper flakes, and minced garlic, stirring to mix well. Using a pastry brush, brush both sides of all the bread slices generously with the olive oil mixture.

Top each slice of cheese with a thin slice of deli meat, then top with a sundried tomato or two. Stuff the bread slices with the piles of cheese and meat until the loaf is well-stuffed. Bake your stuffed loaf on the baking sheet for 20 minutes or until cheese is melted. Remove from oven and serve while warm.

Bannock

Ingredients:

3 ½ cups flour
5 tablespoons baking powder
1 cup oil
1 ⅓ cups water



Directions:

Flour a cookie sheet. Mix flour and baking powder together in a bowl. Add the oil and water and continue mixing. Knead the dough to form a ball about the consistency of pizza dough. Roll it evenly into the pan. Prick it all over with a fork. Bake at 350° F until golden brown on top.

King Crab Balls

Ingredients:

1 ½ pounds king crab meat
3 cups fresh breadcrumbs
3 tablespoons lemon juice
1 cup ketchup
1 tablespoon parsley, finely chopped
1 tablespoon fresh tarragon
½ teaspoon salt
½ teaspoon pepper



Directions:

Preheat to 400° F. In a large bowl add breadcrumbs, ketchup, lemon juice, tarragon, parsley and mix well. Add in crab meat and salt and pepper.

Roll mixture into walnut-sized balls. Place them on a greased cookie sheet. Bake at 400° F for 15 – 18 minutes.

Smoked Wild Salmon Dip

Ingredients:

8 ounces cream cheese at room temperature
2 tablespoons minced bell pepper
3 tablespoons minced red onion
1 teaspoon maple syrup
Tabasco sauce to taste
8 ounces smoked salmon



Directions:

Blend together all ingredients except salmon. Add smoked salmon and mix gently. Serve with crackers.

Salmonberry Crunch

Ingredients:

4 cups salmonberries
1 cup granulated white sugar
1 tablespoon cornstarch
1 teaspoon vanilla
½ cup butter
½ cup oatmeal
½ teaspoon salt
½ cup nuts



Directions:

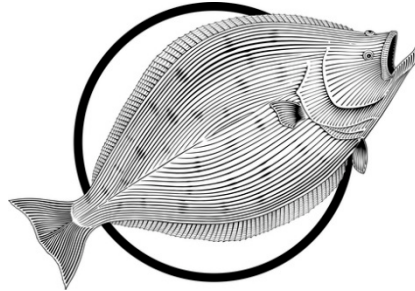
Mix salmonberries, ½ cup sugar, cornstarch, and vanilla. Pour mixture into a 9" x 9" baking pan that has been sprayed with nonstick cooking spray.

Place all remaining ingredients in a food processor and pulse until crumbly. Sprinkle over the top of the berry mixture and bake at 350° F for 45 minutes until the top is golden brown.

Halibut Pie

Ingredients:

1 pound halibut
1 small onion
1 ounce butter
Flour
2 hard-boiled eggs
1 egg
1 tablespoon basil
1 tablespoon chives
1 tablespoon parsley
1 flaky pastry to cover
Salt and pepper to taste



Directions:

Parboil the halibut with the onion and remove the flesh. Put this in a greased pie dish, with the onion finely chopped. Sprinkle with finely chopped basil, chives, and parsley.

Strain and thicken the fish liquid with butter and flour. Add to the ingredients of the pie dish. Slice the hard-boiled eggs and place them on top, dotted with a little butter. Cover with flaky pastry. Brush this with beaten egg yolk and bake in a 400° F oven for 30 minutes.

Akutaq – Traditional Eskimo Ice Cream

Ingredients:

- 1 cup reindeer, caribou, or moose fat
- 1 cup animal oil (seal, walrus, or whale), divided
- 2 cups loose snow
- 4 ½ cups fresh berries



Directions:

Grate or grind fat into small pieces. In a large pot over low heat, add fat and stir until it becomes a liquid. Add ⅓ cup seal oil, mixing until it is all liquid. Remove from heat and continue stirring the fat in big circles.

While continuing to stir at a steady rate, add 1 cup snow and another ⅓ cup seal oil. As fat slowly cools and starts to get fluffy and white, add remaining 1 cup snow and remaining ⅓ cup seal oil, continuing to stir.

When the Akutaq is as white and fluffy as you can make it, fold in berries. Form into desired shape. Cover and freeze to firm up.

Akutaq – Updated Eskimo Ice Cream

Ingredients:

- 1 cup solid vegetable shortening, like Crisco
- 1 cup sugar
- ½ cup water or 2 cups loose snow
- 4 cups berries (blueberries, salmonberries, blackberries, cranberries)

Directions:

Cream together shortening & sugar. Mix in berry juice, water, or snow. Fold in berries 1 cup at a time, by hand. Place in freezer to firm up.

Lemon Rhubarb Cookies

Ingredients:

¾ cup softened butter
½ cup brown sugar
½ cup sugar
1 egg
2 cups self-rising flour
2 teaspoons corn flour
1 cup rhubarb, chopped
Zest of 2 medium lemons
2 tablespoons lemon juice
½ tablespoon sugar extra



Directions:

Pre-heat oven to 350° F. Chop the rhubarb into small pieces and place into a small bowl. Add the extra ½ tablespoon of sugar, the lemon zest, and lemon juice to the chopped rhubarb; mix well and allow to sit.

Cream butter and sugars; add the egg and mix well. Fold in flour and cornflour and then stir in rhubarb mixture.

Place spoonfuls of dough on well-greased trays and cook for 10-15 minutes. When they begin to brown around the edges, remove from oven.