

BAKED KING SALMON

Ingredients:

1/2 fillet medium King
salmon
1 large onion
3/4 to 1 pound regular bacon
2 cans Hunts tomato sauce
2+ quarts water

Directions:

Pour water and 1 can tomato sauce into roasting pot. Put in layers (one layer at a time) as stated: onion, bacon, king salmon (skin down), half of the second can of tomato sauce. Repeat layer two, but put top layer of king salmon skin up. The water level should be near the top layer, but doesn't need to cover fish. Cover with aluminum foil and bake for 1 hour 45 minutes at 350° F. Serve over rice, being sure to add some of the liquid. Fresh hot Alodiks (Aleut-fried bread) makes this a celebration meal!

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