

**GREAT PLANERS TROUT & SALMON CLUB'S
SALMON BOIL RECIPE**

(The following recipe is for serving approximately 40 people. For groups larger or smaller you can simply adjust the ingredients accordingly.)

**20 lbs. Salmon (cubed into 1 inch cubes)
15 lbs. Small to medium whole potatoes
7 lbs. Carrots (2 inch chunks)
7 lbs. Small to medium whole onions
5 lbs. Cauliflower (optional)
1 jar Celery flakes
1 box Salt
2 lbs. Butter**

Fill a large kettle to the appropriate level with water and add the celery flakes, leaving ample room for the fish and vegetables, and bring the water to a boil. The salt is added at the same time as the water to increase the boiling point of the water. Add the potatoes and carrots in a wire basket, if available, and return the water to a boil and boil for 20 minutes. Now add the onions and once the water has returned to a boil, cook for 10 minutes. Do not slice the onions as they will fall apart in the cooking - cook them whole. Have the salmon loosely tied in cheese cloth in approximately 3 pound bags. It is important to make sure the salmon is loose in the cheese cloth so that it cooks all the way through. Place the salmon in the kettle and return to a boil for 10 minutes. If you opt to add cauliflower this should be added 5 minutes before removing the kettle from the heat or 5 minutes into the boiling of the salmon. Remove from the heat and serve by pouring melted butter over the vegetables and salmon. To ensure the salmon is completely cooked you can remove one package and open it before removing the kettle from the heat. The salmon should not have any pink meat as you open the middle of the cheese cloth package.

Notes: The vegetables and salmon should be removed from the boiling water as soon as the kettle is taken from the fire or the salt in the kettle will be absorbed into the vegetables and meat. The Club has also used a variety of different fish species (trout, northern, walleye, catfish and paddlefish) in the boil and they all provide excellent eating. However, it is best to have a least a few packages of salmon or trout in the mix of fish, as the oils tend to add a distinct flavor to the meal.