



Second only to a successful day catching Lake Michigan fish, is the eating. See our recommended charter boat captain recipes...

Capt. Steve's "Sea Dog Cookbook" has been around for generations. With over 40 years fishing on the Lake Steve has accumulated some amazing recipes for salmon and trout. [Click here](#) for the full cookbook in PDF.

Steve's Canned Fish Dip or Salad

1 pint fresh salmon or trout or canned salmon or trout fish
1 8oz. pkg. cream chees (softened)
1 teaspoon lemon juice
1 teaspoon horseradish
2 teaspoons minced onion
1/4 teaspoon salt
1/4 teaspoon liquid smoke

Mix well, form to shape, chill several hours. Garnish, serve with crackers or vegetables. Thin as needed with milk or cream to make dip instead of spread.

Salmon Fettuccine for Two

4 ounces uncooked fettuccine

2 TB chopped onion

3 TB butter

1 plum tomato cut in strips

3TB lemon juice

1TB dried parsley flakes

½ tsp grated lemon peel

¼ tsp salt

7 ounces boneless skinless salmon

2TB pine nuts or almonds

Fresh garlic (optional)

Cook fettuccine according to package directions

Meanwhile, in a large skillet, sauté onion in butter until tender, Add the

Tomato, lemon juice, parsley, lemon peel and salt. Bring to a boil. Reduce

Heat; cook and stir for 2 minutes.

Drain fettuccine; add to skillet. Stir in salmon; heat through. Sprinkle with Nuts

YIELDS 2

Salmon Kabobs

12 Metal or bamboo skewers

2 TB packed dark brown sugar

1 ½ tsp. Smoked paprika

1 tsp chili powder

½ tsp cayenne pepper

Salt and Pepper

2 ¼ lbs skinless salmon fillet cut into 1 ½ in chunks

2 med 8 oz zucchini or peppers cut in ¼ in thick slices

In large bowl, combine sugar, paprika, chili powder, red pepper, ¾ tsp salt, and ½ tsp freshly ground pepper. Rub mixture between fingers to break up any lumps of sugar. Add salmon and zucchini and toss to evenly coat with spice mixture.

Place on hot grill and cook 9 to 11 minutes or until salmon turns opaque throughout.

Turning occasionally.