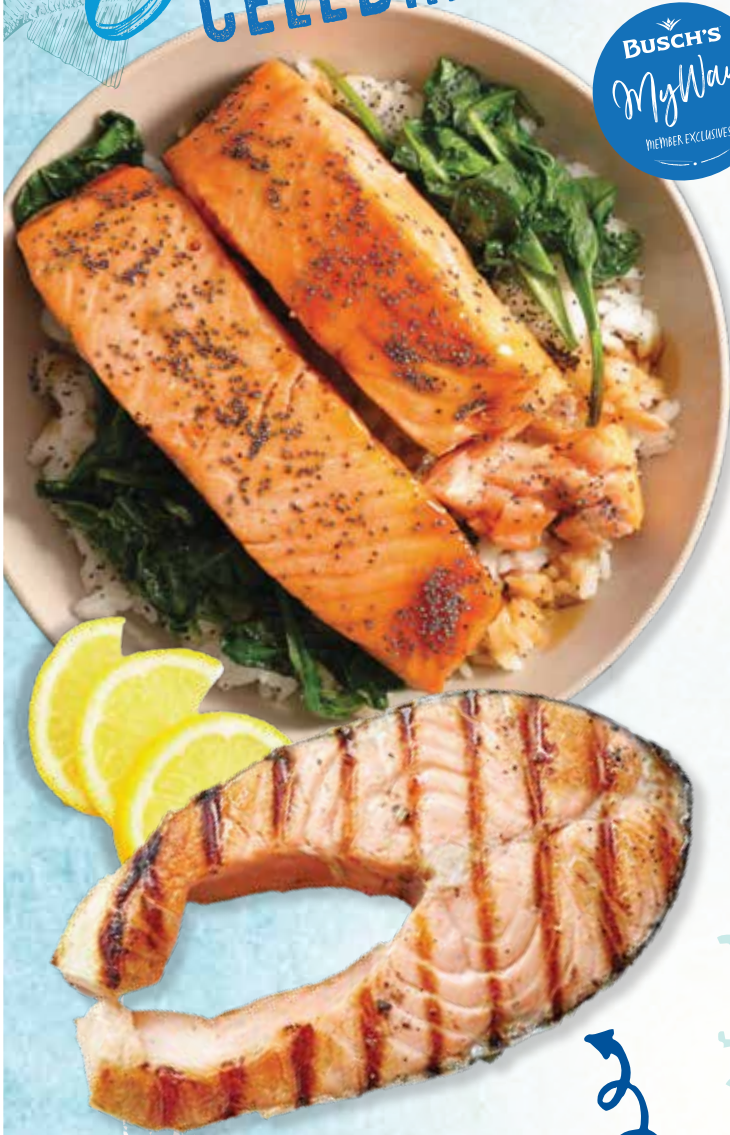


3 DAY
OCTOBER 11 - 13

Salmon CELEBRATION



SALMON FROM
AROUND THE WORLD!



VERLASSO

Sustainably Farmed

FRESH ATLANTIC SALMON FILLETS \$10.99 LB.

FARM RAISED - PATAGONIA, CHILE

FIRM TEXTURE, MILD, BRIGHT FLAVOR. LOWER IN FAT CONTENT THAN MANY FARM RAISED SALMON. AN EXCELLENT SEAFOOD VALUE, EASY AND VERSATILE TO PREPARE.



SAVE \$4 LB.



Sustainably Farmed

FRESH SCOTTISH SALMON FILLET \$16.99 LB.

FARM RAISED, SCOTLAND

RAISED FROM WILD SCOTTISH ANCESTORS AND GROWN THREE MONTHS LONGER THAN TYPICAL FARM RAISED SALMON. THE RESULT IS A FISH WITH FIRM TEXTURE AND A FLAVOR SOUGHT AFTER BY CHEFS FROM AROUND THE WORLD.



SAVE \$8 LB.



Wild Caught

SOCKEYE SALMON FILLET \$10.99 LB.

FROZEN, USA

HARVESTED FROM THE NORTHERN PACIFIC, ALONG THE COAST OF ALASKA AT THE PEAK OF THE SEASON. DARK RED COLORING, RICH IN TEXTURE AND FLAVOR.



SAVE \$6 LB.



Sustainably Farmed

FRESH ATLANTIC SALMON STEAKS \$9.99 LB.

FARM RAISED, CANADA

THICK CUT, FIRM TEXTURE, BONE-IN SALMON STEAKS ARE PERFECT FOR THE GRILL OR THE BROILER. THE CENTER PIN-BONE LIFTS OUT EASILY ONCE COOKED. A NICE VALUE.



SAVE \$5 LB.



Short on time?

TRY THESE DELICIOUS

PRE-MADE OPTIONS





Grill & Oven Ready Selections

FROM OUR SEAFOOD DEPARTMENT



\$10.99 LB.

Busch's Kitchen FRESH SALMON BURGERS

SAVE \$4 LB.



\$12.99 LB.

Busch's Kitchen FRESH MARINATED SALMON FILLETS

SAVE \$4 LB.



\$16.99 LB.

Busch's Kitchen FRESH CRAB STUFFED SALMON FILLETS

SAVE \$3 LB.



\$12.99 LB.

Busch's Kitchen FRESH ASIAGO & SPINACH STUFFED SALMON FILLETS

SAVE \$4 LB.

Need an Idea?

Busch's Air Fryer Smoky Brown Sugar - Chili Salmon Bites

- 1/4 CUP MAYONNAISE
- 1/4 CUP OLIVE OIL
- 2 TABLESPOONS PACKED BROWN SUGAR
- 1 TABLESPOON SMOKEHOUSE MAPLE SEASONING
- 1-1/4 POUNDS SALMON FILLET, SKIN REMOVED, CUT INTO 1-INCH PIECES
- 2 TABLESPOONS SLICED GREEN ONIONS
- 2 TEASPOONS SESAME SEEDS

Instructions:

1. PREHEAT 3-QUART OR LARGER AIR FRYER TO 375° FOR 5 MINUTES. IN MEDIUM BOWL, STIR MAYONNAISE AND SAUCE.
2. IN LARGE BOWL, WHISK OIL, SUGAR AND SEASONING; ADD SALMON AND GENTLY TOSS. IN 2 BATCHES, AIR FRY SALMON 5 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 145°. ADD SALMON TO MAYONNAISE MIXTURE; GENTLY TOSS. MAKES ABOUT 3 CUPS.
3. SERVE SALMON SPRINKLED WITH ONIONS AND SESAME SEEDS.



SHOP THIS RECIPE AND MORE AT BUSCH'S.COM

Chef's Tips: SERVE SALMON BITES WITH COOKED WHITE RICE AND SAUTÉED FRESH GREEN BEANS OR BABY SPINACH.

