



Asian Carp Recipes

Bighead and silver carp (commonly referred to as Asian carp) are non-native fish causing harm in our lakes and rivers. By dining on these invasive fish and requesting more from your grocer or fish monger, you can help reduce their numbers and thus their overall impact on our native species.

To find an Asian carp supplier near you, visit www.iisgcp.org/AsianCarp.

To learn more about bighead and silver carp or other invasive species, contact Illinois-Indiana Sea Grant at 847-872-0141 or visit www.iisgcp.org.

When cooked, the meat of bighead and silver carp is firm, very mild and slightly sweet. It readily absorbs spices and marinades, but is also great when used in a classic fish fry. Try Asian carp using these or other recipes (www.iisgcp.org/AsianCarp). You're sure to get hooked on these tasty fish!

Fried Asian Carp

2 pounds of Asian carp fillets cut into strips
Deep fryer with oil heated to 375° - 400° F
Commercial frying coating (dry)

Dredge fish strips in the commercial frying coating, and place in hot oil. Remove when golden brown. Serve with lemon wedges as a finger food or remove bones (exposed when strip is broken 1/2 way along its length) and use in a sandwich.

Poached Silver Salad^a

1 lemon	Mayonnaise
Fresh ground pepper	Chopped celery
Salt	Red and yellow pepper slices
Fresh baby dill	
2 pounds Asian carp fillets	

Squeeze the juice of 1 lemon on the fillets. Salt and pepper fillets to taste. Coarsely chop a small bunch of dill, and sprinkle it on the fillets. Steam in an open foil packet until fillets become opaque and flake easily with a fork. Allow fish to cool and remove meat with a fork, separating from the bones.

Mix flaked fish with mayonnaise, ground pepper, celery and red and yellow pepper slices to taste. Chill salad in refrigerator. Serve salad on bread with side ingredients: cucumber slices, lettuce, tomato, pickle and cheese.



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Jamaican Jerk Carp^b

1 T paprika	1 t garlic powder
1 t cayenne	1/2 t thyme
1 t white pepper	1/2 t oregano
2 t salt	4 pounds Asian carp fillets
1 t onion powder	Juice of 2 limes
1 t fresh ground black pepper	

Combine first 9 ingredients (paprika through oregano) in a small bowl. Rub fillets generously with spice mix, then place them in a resealable plastic bag. Add lime juice to the bag. Seal the bag and shake it to combine all the ingredients. Marinate for 20 -60 minutes. (DO NOT EXCEED a 60-minute marinate time, or the acid in the juice will begin to "cook" the fish causing it to fall apart on the grill.) Grill over a hot fire until done. Serve.



Smoked Asian Carp^a

5 pounds Asian carp steaks or fillets (skin on)
1 cup coarse kosher salt
1 cup sugar
1 T fresh ground pepper
1 bunch fresh baby dill

Place fish on non-reactive pan. Coat both sides with salt, sugar, pepper and dill. Cover with plastic wrap and refrigerate overnight. Soak wood chips (hickory, cherry or apple wood) in water one hour before smoking. Fire-up charcoal until covered with a light ash. Fill water pan to create steam in smoker and keep fish from drying out. Remove fish from marinade. Place on wire racks in the refrigerator for one hour. Be sure to put a pan under the rack to catch drippings. The fish will develop a slight glaze. Lightly oil grill and position marinated fish on the rack. Add a handful of smoking chips to charcoal and close cooker. Replenish chips every 20-30 minutes. Most fish will be cooked in two to four hours, but this will vary with weather conditions and desired depth of smokiness. Finished fillets will have golden honey to mahogany color, depending on the type of wood chips used. Cooked fish will flake easily and will become opaque. Allow fish to cool, and serve "as is" or use in recipes that traditionally call for smoked salmon.

^a Adapted from recipe in May 2002 Issue of Outdoor Illinois, Illinois Department of Natural Resources.

^b Recipe by Duane Chapman, USGS.