

# *State seafood marketing institute issues challenge to chefs throughout Alaska*

The Alaska Seafood Marketing Institute has issued a culinary challenge to professional chefs throughout Alaska for the first annual Alaska Seafood Challenge.

The winner of the final cookoff, to be held today at the Sheraton Anchorage Hotel, will represent Alaska at the American Seafood Challenge in Charleston, S.C.

Finalists were selected by a panel of judges, including Dieter Doppelfeld, master chef; Ann Chandonnet, Anchorage Times food editor; and Dominic Geraghty, executive chef at the Hotel Captain Cook.

The three finalists will receive a mystery box with a random selection of food items — predominantly seafood.

Each finalist will be given 15 minutes to write down a menu of at

least two appetizers and give it to the judges. Contestants will then be given three hours to prepare all their food including two appetizers and one main course.

According to Merry Tuten, ASMI's executive director, the aim of the challenge is to promote the excellence of seafood through the culinary arts.

"Alaska has some of the best chefs and best seafood to be found anywhere," she said. "We want the world to know just how good the seafood and chefs are in the 'Last Frontier,' so we decided to sponsor the first annual Alaska Seafood Challenge."

The winner of the cook-off will receive an all expense-paid trip from ASMI to the American Seafood Challenge in Charleston, S.C. on March 25-28.