

Asian Carp (SilverFin™)

Hypophthalmichthys molitrix

Region of Origin: Southern China, Eastern Russia and even Northern Vietnam

Habitat: Fresh waterways

Current Range: Asia, Africa, North America

Life Span: 25 years in the wild



Asian carp have been farmed in China for over 1,000 years, serving as an ancient food staple throughout Asia. Asian carp were brought to the United States in the 60s and 70s for use in government agency and academic research, and in sewage treatment plants; and as a biological control for algae, plants and snails in aquaculture. The spread of Asian carp into the Mississippi River Basin is likely the result of insufficient controls to contain the fish in the ponds when conducting research. The flooding of the 70s and 90s furthered the invasion. Ever since, they have been running rampant through the basin for decades. With no natural predators and a voracious appetite for plankton, these invaders are out-competing native fish, striking fear as they approach aquatic ecosystems. Several species of Asian carp exist, but Silver carp is the most notorious – as a menace and as a jumper when boat motors roar!

SilverFin™ on a Stick

Recipe by Quinton Phelps

1 pound	Boneless Asian carp Fillets (cut into 5-inch long pieces)	1/3 cup	Soy Sauce (Low Sodium)
1/3 cup	Water	1/3 cup	Packed Brown Sugar
2 tsp	Minced Garlic	1 Tbsp	Sriracha Sauce (optional)
1 tsp	Sesame Oil	1 tsp	Freshly Grated Ginger
		12	Wooden Skewers

- Preheat grill to 400 degrees, and treat grill surface with non-stick spray.
- Create the marinade. In a large plastic bowl combine soy sauce, water, brown sugar, Sriracha sauce, garlic, ginger, and sesame oil.
- Whisk thoroughly.
- Marinate the fish.
- Add fillets to marinade (making sure each fillet is evenly coated) and refrigerate overnight.
- Make the kabobs.
- Thread the fillets on soaked wooden or bamboo skewers.
- Place the kabobs on the barbecue grill, and cook 3 to 4 minutes on each side (or until done).