

Resources for Fish to Fork: Grilling in the Great Lakes

Learn about what the network is doing to support aquaculture via relevant, science-based initiatives including upcoming and past events along with on-going research

Great Lakes Aquaculture Collaborative

greatlakesseagrant.com/aquaculture

Find sources of local seafood in the Great Lakes region, learn about producers and the species they catch and raise, find recipes, and watch cooking demonstrations

Eat Midwest Fish

eatmidwestfish.org

Try a Grilled Rainbow Trout with Apricot Salsa recipe youtu.be/ml5_Z5v6qRE

Eat Wisconsin Fish

eatwisconsinfish.org

Keep an eye on their facebook page @EatWisconsinFish this summer for Live! Get Saucy with Sea Grant events.

Michigan's Taste the Local Difference

localdifference.org

Great Lakes Fresh Fish Finder coming summer 2021!

Information about seafood processing regulations, third-party certifications, guidance, and trainings

Federal regulation guidance and training: Seafood HACCP Alliance

afdo.org/resources_category/seafood

Seafood HACCP Certification: "When do you need Seafood HACCP certification?"

canr.msu.edu/news/when-do-you-need-seafood-haccp-certification-msg20-jescovitch20

Michigan Sea Grant Seafood Processing Infographic

michiganseagrant.org/wp-content/uploads/2021/05/2020-Michigan-Seafood-Processors.png

Best Aquaculture Practices Certification

bapcertification.org



ohioseagrant.osu.edu/outreach/experts

Facts about seafood safety and nutrition

FDA Selecting and Serving Fresh and Frozen Seafood Safely

[fda.gov/food/buy-store-serve-safe-food/selecting-and-serving-fresh-and-frozen-seafood-safely](https://www.fda.gov/food/buy-store-serve-safe-food/selecting-and-serving-fresh-and-frozen-seafood-safely)

Seafood Health Facts

seafoodhealthfacts.org

USDA Dietary Guidelines for Americans 2021-2025 recommends 8oz. of seafood a week for adults

[dietaryguidelines.gov/sites/default/files/2021-03/Dietary_Guidelines_for_Americans-2020-2025.pdf](https://www.dietaryguidelines.gov/sites/default/files/2021-03/Dietary_Guidelines_for_Americans-2020-2025.pdf) (recommendations for all stages of life are included)

READ the LABELS: if they say keep frozen, then keep frozen and thaw under refrigeration or in a cold-water bath. If vacuum packed, be sure to cut the package open while thawing!

Choosing and eating safe, sustainable seafood

Fish Consumption Advisories by State

eatmidwestfish.org/nutrition-safety/advisories (for wild caught fish)

Michigan Sea Grant's Eating Great Lakes Fish

michiganseagrant.org/topics/fisheries-and-aquaculture/eating-great-lakes-fish

Michigan's Eat Safe Fish Guides

michigan.gov/eatsafefish

Monterey Bay Aquarium Seafood Watch

seafoodwatch.org

NOAA Fish Watch

fishwatch.gov

Get Grilling!

Fishes on Sticks

eatwisconsinfish.org/recipes/fishes-on-sticks

When It Comes to Grilling Shrimp

girlscangrill.com/recipe/best-grilled-shrimp-planet

CDC Grilling and Food Safety Tips

[cdc.gov/foodsafety/communication/bbq-iq.html](https://www.cdc.gov/foodsafety/communication/bbq-iq.html)