



**Where Seattle Goes For Seafood**

*Presents*

**BLACKENED YUKON RIVER KETA SALMON WITH BLACK BEAN  
CORN RELISH, ROASTED TOMATO & RED PEPPER SAUCE,  
AND CREAMY POLENTA**

Serves 4

4 filets	Yukon River Keta Salmon, 6-8 oz each (bones removed)
¼ cup	Olive oil
½ cup.	Blackening seasoning (your favorite brand)
12 oz.	Black bean and corn relish <i>*(see recipe below)</i>
12 oz	Roasted tomato and red pepper sauce <i>*(see recipe below)</i>
1 cup	Creamy polenta <i>*(see recipe below)</i>

Instructions:

Heat a sauté pan over medium high heat with olive oil. Coat both sides of the salmon with blackening seasoning, pressing the fillet so that the seasoning adheres. Carefully place the salmon into the pre-heated pan and cook until the edges turn very dark. Place the fish into a 400-degree oven and bake until the fish is cooked through, turning once (about 10 minutes). Spoon the polenta in the center of four plates and circle it with the sauce. Place the fish on top of the polenta, and top the fish with the relish. Enjoy.

**Black Bean and Corn Relish**

Makes approximately 12 ounces

½ Tbsp.	Olive oil
1 oz.	White onion, diced
½	Jalapeno pepper, diced
¼ tsp.	Kosher salt
½ Tbsp.	Garlic, chopped
2 Tbsp.	Tequila
1 Tbsp.	Cilantro, Chopped
1 each	Roasted red pepper, diced
½ Tbsp	Lime Zest
½ Tbsp	Lime Juice
¼ tsp	Ground cumin
4 oz	Frozen corn, defrosted
½ cup	Canned black beans, rinsed

**Instructions:**

Add the oil to a sauté pan, and heat over medium-high heat. Add the onions and jalapeños, cook until the onions are translucent. Add the tequila (watch for any flames) and cook until the liquor is gone. Cool the cooked mixture completely. When the vegetables are cooled combine them with all of the other ingredients in a mixing bowl. Mix well and refrigerate.

**Roasted Tomato & Red Pepper Sauce**

Makes approximately 12 oz

6 oz	Canned roasted red peppers, drained and seeds removed
6 oz	Diced fire-roasted tomatoes
2 oz	Butter
½ Tbsp.	Red wine vinegar
Pinch	Crushed red peppers
Pinch	Kosher salt
Pinch	Black Pepper

**Instructions:**

Place the tomatoes and pepper into a food processor and puree. Combine the puree and all the other ingredients in a sauce pan and bring to a simmer. Whisk to incorporate all of the ingredients. Keep warm until ready to use.

**Creamy Polenta**

Makes approximately 4 cups

2 cups	Chicken stock
2 cups	Heavy whipping cream
1 cup	Polenta
½ cup	Grated parmesan cheese
Pinch	Salt
Pinch	Black pepper

**Instructions:**

Combine the chicken stock and cream in a sauce pan and bring to a boil. Slowly add the polenta, whisking while you go to prevent lumps. Add the salt and pepper. Bring the mixture to a boil and lower to a simmer. Cook until the polenta grains are soft. Remove from the heat and fold in the cheese. Keep warm until ready to use.