



**Where Seattle Goes For Seafood**

*Presents*

**LIGHT SMOKED ALASKAN KING SALMON WITH  
BING CHERRY SALSA**

**Yield-1 order**

<b>1 ea</b>	<b>Cold smoked salmon (sub recipe below)</b>
<b>1 tsp</b>	<b>Olive oil</b>
<b>1 tsp</b>	<b>Barley risotto(sub recipe below)</b>
<b>2 oz</b>	<b>Bing cherry salsa (sub recipe below)</b>
<b>½ tsp</b>	<b>Chives minced</b>

**Instructions:**

1. Brush the salmon filet and grill achieving cross marks until salmon reaches an internal temperature of 125 degrees.
2. Place the barley risotto the center of the plate and place the grilled light smoked salmon on partially on top of the risotto.
3. Place the Cherry salsa on top of the salmon.
4. Garnish with fresh chives.

## **Cold Smoked Salmon Procedure:**

**Yield-8 oz**

**20 oz Salmon filet (4 each 5 oz block cut)**  
**3 cup Brine for smoking (sub recipe below)**  
**8 oz Alder wood chips (other fruit woods may be used as well)**  
**2 lb Ice cubes**

### **Instructions:**

1. Place the salmon pieces submerged in the brine for 1 hour under refrigeration.
2. Remove the salmon from the brine and air dry for 2 hours until a sticky pellicle forms.
3. Using a smoker heat the wood chips to smoking and then place the ice cubes in a stainless pan on the inside bottom of the smoker.
4. Place the salmon on a rack and place in the smoker for 2 hours. (Be sure to replace the ice as it melts to keep the temperature as low as possible to prevent cooking the salmon.)
5. Remove the salmon when desired smoke level is reached and immediately place the salmon in the cooler until needed for Wellington assembly.

## **Brine**

**Yield-16 fl oz**

**2 oz Dry Brine mix (many types available) substitute salt if not available**  
**2 cup Water**  
**1.5 oz Brown sugar**  
**1 tbsp Kosher Salt**  
**1 tbsp Soy Sauce**

### **Instructions:**

1. Mix all ingredients well to combine.
2. Reserve chilled until needed.

## **Bing Cherry Salsa**

**Yield-12 oz**

**½ oz        Ginger, fresh minced**  
**2 ¼ oz      Sugar**  
**To taste    Salt**  
**To taste    Pepper**  
**4 tbsp      Balsamic vinegar**  
**1 lb         Bing cherries, pits removed**  
**½ tsp        Thyme, fresh chopped**

**Instructions:**

1. Combine the ginger, sugar, salt, pepper and vinegar in a heavy-duty saucepot.
2. Bring to a slow simmer over medium high heat. Reduce heat to low and cook until a light syrupy consistency.
3. Add in the cherries and thyme and simmer for 2 minutes.
4. Remove from heat, transfer into another dish and store refrigerated until needed.

**Barley Risotto**

**Yield- 4 ea**

**2 tbsp      Olive oil**  
**4 oz        Onion, sweet diced ¼ inch**  
**1 ½ cup     Barley Pearl**  
**1 tsp        Kosher Salt**  
**½ tsp        Pepper , fresh ground**  
**¼ tsp        Thyme fresh, chopped**  
**½ cup        White wine**  
**1 tsp        Garlic, minced**  
**5 cup        Vegetable stock**

**Instructions:**

1. Heat olive oil in a heavy duty sauce pot and add the onions, garlic and pearl barley stirring occasionally for about 5 minutes until the onion is tender.
2. Add the white wine and thyme then cook over medium heat until the liquid has been absorbed.
3. Add 1 cup of the vegetable stock at a time until the liquid is absorbed and continue the process until the barley is tender and slightly firm.
4. Adjust seasoning with salt and pepper and hold hot for service.

