



Where Seattle Goes For Seafood

Presents

**LIGHT SMOKED ALASKAN KING SALMON WITH PEAR
HAZELNUT CHUTNEY**

Yield-1 order

1 ea	Cold smoked salmon (sub recipe below)
1 tsp	Olive oil
1 tsp	Balsamic glaze (sub recipe below)
1 ea	Oregon blue cheese potato cake (sub recipe below)
2 oz	Pear hazelnut chutney (sub recipe below)
½ tsp	Chives minced

Instructions:

1. Brush the salmon filet and grill achieving cross marks until salmon reaches an internal temperature of 125 degrees.
2. Sear the Oregon blue cheese potato cake until it is golden brown and hot.
3. Place the potato cake on the center of the plate and place the grilled light smoked salmon on top of the cake.
4. Place the pear hazelnut chutney on top of the salmon and drizzle the balsamic glaze on top of the chutney and salmon.
5. Garnish with chopped chives and serve.

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 cook at 300 until an internal temp. of 120 degrees has been reached. Pull and place in cooler until served.

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.

Pear Hazelnut Chutney

Yield-8 oz

½ oz Ginger, fresh minced
1 ¼ oz Brown sugar

To taste	Salt
To taste	Pepper
To taste	Clove, ground
¼ cup	White balsamic vinegar
2 tbsp	Corn syrup
1 oz	Onion, red diced ¼ inch
7 oz	Pears, cored and diced ¼ inch (Bosc or D'anjou)
½ oz	Golden raisins
1 oz	Hazelnuts, toasted and chopped

Instructions:

1. Combine the ginger, brown sugar, spices, vinegar and corn syrup 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 onions and raisins; simmer for 4 to 5 minutes.
4. Add the pear and simmer; the sauce should have a thick consistency. Remove from heat, transfer into another dish and add in chopped hazelnuts and store refrigerated until needed.

Oregon Blue Cheese Potato Cake

Yield- 4 ea

10 oz	Yukon Gold Potatoes
1 ½ oz	Oregon Blue Cheese crumbled
1/8 tsp	Kosher Salt
1/8 tsp	Pepper
½ oz	Spinach, stem less

Instructions:

1. Cook potatoes in salted boiling water until tender.
2. Remove the liquid from the pan and let the potatoes release excess steam for 20 minutes and all excess liquid has evaporated.
3. Remove the skin from the potato
1. Combine cooked potato, crumbled Oregon blue cheese, salt, pepper and spinach in a mixing bowl with paddle attachment and mix to combine.

(Note that due to the potato starch content varies you may need to adjust the consistency with the addition of more potato.)

2. Shape the cakes in to a disc mold that is 2 1/2 inches in diameter and 1 inch tall.
3. Chill for 30 minutes to set.
4. Dust the cakes with flour and cook cakes in a sauté pan until golden brown on both sides with an internal temperature of 145 degrees.

Balsamic Glaze

Yield-3 tbsp

8 tbsp Balsamic vinegar
1 tbsp Corn syrup

Instructions:

1. Combine all ingredients in a saucepan and reduce over low heat until a thick syrupy consistency.
2. Remove from the heat and hold at room temperature until needed.