



Where Seattle Goes For Seafood

Presents

**RUM KIPPERED SALMON WITH PEAR HAZELNUT CHUTNEY
AND RUM-BALSAMIC GLAZE**

Yield-1

1 ea	Rum Kippered salmon (sub recipe below)
1 tsp	Balsamic-rum glaze (sub recipe below)
2 oz	Pear hazelnut chutney (sub recipe below)
½ tsp	Chives minced

Instructions:

1. Place the pear hazelnut chutney on top of the kippered salmon and drizzle the balsamic glaze on top of the chutney and salmon.
2. Garnish with chopped chives and serve.

Rum Kippered Salmon Instructions:

Yield-8 oz

20 oz	Copper River Sockeye Salmon filet (4 oz block cut)
3 cup	Dry Brine (sub recipe below)
¼ cup	Dark rum
¼ cup	Brown sugar
8 oz	Alder wood chips (other fruit woods may be used as well)
2 lb	Ice cubes

Instructions:

1. Place the salmon pieces in a non-metallic pan and cover with the dry brine for 6 hours under refrigeration.
2. Remove the salmon from the dry brine; rinse pat dry with a paper towel then brush the salmon with dark rum and brown sugar mixed well and air dry for 6 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. When the salmon reaches the desired smoke level, remove the ice and slowly cook the salmon to 130 degrees.
6. Remove the salmon from the smoker and let chill.

Dry Brine

Yield-16 fl oz

1.5 oz Brown sugar
1 tbsp Kosher Salt

Instructions:

1. Mix all ingredients well to combine.
2. Reserve 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.

Rum Glaze

Yield-3 tbsp

3 tbsp Balsamic vinegar
5 tbsp Dark Rum
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.