

RECIPES

COPPER RIVER KING SALMON

Applewood Smoked Bacon

2 ea. Applewood Smoked Bacon Strips, cut into julienne

Vidalia Onions & Spring Peas

2 ea. Vidalia Spring Onion, white part only cut into julienne

1 tsp. Butter, unsalted

1 cup Heavy Cream

Kosher Salt

½ cup Spring Peas, blanched

Pea Puree

½ cup Spring Peas, blanched & pureed

3 Tbl. Light Chicken or Vegetable Stock

1 tsp. Butter, unsalted

Kosher Salt

Copper River King Salmon

4 ea. Copper River King Salmon Fillets, 5-6 ounces each.

Kosher Salt

Olive Oil

½ tsp. Butter, unsalted

Snowpea Shoots

1 cup Snowpea Shoots

½ Tbl. EV Olive Oil

Lemon Juice

Salt

Preparation:

1. Heat a heavy bottom pan, add bacon and cook until half crisp. Drain and set aside on paper towels.
2. Heat a heavy bottom sauce pan, add butter and Vidalia onions and cook over medium heat for 4-6 minutes, do not color. Add heavy cream and continue to cook until cream has thickened to a sauce consistency. Keep warm until ready to serve. When ready to serve bring to a simmer, add peas and bacon. Season to taste with salt. boil add peas, olive oil. Place lobsters shell side down and cook until meat begins to set. Turn lobster over and briefly cook for 20 seconds.
3. Combine peas, stock, butter. Bring to a simmer when butter has melted carefully place in a blender and puree until smooth. Season to taste with salt. Keep warm
4. Season Salmon fillets with kosher salt. Heat a heavy bottom sauté pan. Add oil. Add butter, when butter begins to brown add salmon fillet serving side down first. Cook over a medium high heat until fillets are golden brown, Turn fillets and cook until desired doneness.
5. Spoon pea puree onto center of individual serving plates. Spoon pea, onion and bacon mixture onto center of pea puree. Top with salmon fillet
6. In a bowl toss pea shoots with olive oil, lemon and salt. Top salmon fillets with pea shoot salad and serve immediately.