

ENTREE

Raspberry Soy Salmon

Ingredients:

- 1 ea Salmon Filet, 7 oz
- 3 oz Raspberry Soy Sauce
- to taste Salt and Pepper
- 7 oz Fried Rice
- 3 oz Fresh Snow Peas
- 1 oz Olive Oil
- 2 tsp Garlic, minced

Garnish (optional)

- 4-5 pieces Fresh Raspberries
- 1 Tbsp Green Onions, chopped

Procedure:

1. Coat salmon with olive oil and season with minced garlic and salt and pepper to taste, place on hot grill, brush with Raspberry Soy Sauce and cook to medium.
2. Heat 1 oz. of olive oil in sauté pan and add garlic, snow peas and salt and pepper to taste. Sauté until snow peas are cooked but still firm.
3. On round plate place rice in the center using a mold. Drizzle 2 ozs. of Raspberry Soy Sauce around the rest of the plate.
4. Lean fish on rice and place snow peas around the remainder of the plate.
5. Garnish with fresh raspberries and green onions.

Raspberry Soy Sauce

- Lyons Raspberry Topping - Item 2380 1 Cup
- Soy Sauce ¼ Cup
- Garlic, minced 2 Tbsp
- Red Wine 2 Cups
- Chicken Stock 2 Cups
- Shallots, minced 1 Tbsp
- Sesame Seeds, toasted 1 Tbsp
- Corn Starch 2 Tbsp.
- Cold Water ¼ Cup
- Olive Oil 2 Tbsp.

Heat olive oil in pan, sauté shallots until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes. Mix corn starch and water and add to pot a little at a time until desired consistency is reached.

