

ENTREE

Tropical BBQ Salmon

Ingredients:

- 1 ea Fresh Salmon Filet, 7 oz
- 4 oz Tropical Strawberry BBQ Sauce
- to taste Salt and Pepper
- 7 oz White Rice
- 6 oz Fresh Asparagus
- 1 oz Olive Oil
- 2 tsp Garlic, minced

Garnish (optional)

- 1 sprig Fresh Cilantro

Tropical Strawberry BBQ Sauce

- Lyons Pineapple Topping - Item 0030 ½ Cup
- Lyons Strawberry Topping - Item 0034 ½ Cup
- Mandarin Oranges, drained 1 Can, 8 oz.
- BBQ Sauce 2 Cups
- Red Onions, chopped ¼ Cup
- Cilantro, chopped 2 Tbsp.
- Garlic, minced 1 Tbsp.
- Salt 1 Tbsp.
- Black Pepper 1 Tbsp.
- Olive Oil 2 Tbsp.

Heat olive oil in pan, sauté red onions 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, or until desired thickness is reached.

Procedure:

1. Season salmon with salt and pepper to taste, place on hot grill, brush with Tropical Strawberry BBQ Sauce and cook to at least 145° internal.
2. Toss asparagus in olive oil, garlic, salt and pepper and place on grill until cooked, be careful not to burn.
3. On round plate place rice in center using a mold. Drizzle 2 ozs. of Tropical Strawberry BBQ Sauce at 6 o'clock position.
4. When salmon is done remove from grill and place on plate over sauce leaning on rice. Arrange asparagus opposite the salmon.
5. Drizzle 1-2 Tbsp. of sauce over the salmon and garnish with cilantro.

