

Cold Smoked and Grilled Salmon

Recipe by Chef Jason Marcoux

Ingredients:

Entree

Smoked Salmon Brine

- 16 Cups warm water
- 1 ½ lbs Brown sugar
- ½ lb Kosher salt
- ½ tsp Cinnamon
- ½ tsp Nutmeg
- ½ cup Soy sauce

Whisk all ingredients together until blended.



Summer Corn Salsa

- 1 cup Corn kernels
 - ½ cup Diced jicama
 - ½ cup Diced cucumber
 - ½ each of Red, yellow, and green bell peppers, diced
 - ½ cup Diced red onion
 - 3 tbsp Cilantro, chopped
 - Cumin, coriander, lime juice, rice vinegar, olive oil, salt, pepper - all to taste
 - Minced jalapeno pepper to taste
- Mix all ingredients thoroughly.

Chili Dumplings

- 2 cups ricotta cheese
 - 4 eggs, separated
 - 2 tbsp parmesan cheese
 - 2/3 cup flour
 - 2 ½ cups bread crumbs
 - ½ cup diced green chilies
 - ¼ tsp salt
 - white pepper to taste
- whip egg whites.
process all ingredients EXCEPT bread crumbs and whipped egg whites
place in large bowl and fold in bread crumbs, then slowly fold in egg whites
MAKE SURE TO FOLD not whip or stir

Cilantro Citrus Sauce

½ bunch cilantro, chopped

zest of ½ lime

zest of ½ lemon

zest of ½ orange

juice of 1 orange

juice of 1 lime

1 tbsp shallots

½ tbsp garlic

½ cup white wine

4 tbsp butter

salt & pepper, to taste

Mix cilantro, zests, juices, shallots, and garlic. Sauté cilantro mix, deglaze with wine, reduce. Add butter and season with salt & pepper.

Preparation:

- **Day One:** Marinate four 8 Ounce boneless, skinless salmon fillets overnight in **Smoked Salmon Brine** (recipe below).
- **Day Two:** Remove fillets from brine, rinse lightly in cold water and pat dry. Put fillets in smoker. Cold smoke fish in smoker over indirect heat to avoid cooking until smoke flavor is evident (approx 1-2 hours) Be sure fish remains cool to the touch. This process will put flavor into the fish without cooking the flesh. Do not smoke fish too hot as it will still be put on the grill to finish the cooking process. Reserve fish in the refrigerator until ready to grill.
- Prepare **Summer Corn Salsa** and **Chili Dumpling** batter.(recipes below) Refrigerate both.
- Warm corn salsa to room temperature.
- Preheat barbecue grill to hot fire.
- Set-up steamer on stove top, begin water simmer.
- Prepare **Cilantro Citrus Sauce** (recipe below), hold in warm location.
- Scoop twelve 2 ounce portions of dumpling mix into steamer. Cover and cook 8-10 minutes.

- While dumplings are steaming, place salmon on grill to desired doneness (5 minutes per side per inch of thickness).

Final Assembly:

- Place 3 dumplings on each warm plate.
- Spoon corn salsa between dumplings.
- Place grilled salmon atop dumplings.
- Drizzle salmon and plate with citrus sauce.

