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| *Honey Chili Glazed Salmon* *By: Chef Joseph M. Leonardi, CMC* | | |
| ***Yield: 4 portions*** | |  |
| ***Ingredients:*** |  | |
| 2 tbsp  4 each  1 tbsp  1 tbsp  1 tsp  1 tsp  2 oz  ¾ cup  2 tbsp  1 tsp | | Sunflower oil  Salmon mignons (2 oz, ½ inch thick)  Shallot, small dice  Garlic, minced  Red fresno, seeded, sliced thin  Ginger, minced  White wine  Stock (Fish or vegetable, make sure it’s not sweet)  Leonardi, Chili Honey  Scallions, whites |
| ½ lime | | Lime juice |
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| ***Method of Preparation:*** | |  |
| 1. Place sunflower oil in a heated sauté pan. Season salmon with salt and pepper and brown on one side. Remove salmon from pan. 2. Add shallots, garlic and fresno pepper to the pan and cook for about a minute or two. Add ginger and continue to cook. 3. Deglaze with white wine and let reduce by half and add stock, honey and the scallion. Cook to incorporate the ingredients and add back the salmon, brown side up. Squeeze lime juice into sauce pan 4. Ladle glaze over the salmon and continue to cook until salmon is cook   NOTES: Serve with coconut tapioca pearls and Mint Fish sauce vinaigrette | | |



