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| *Honey Chili Glazed Salmon**By: Chef Joseph M. Leonardi, CMC* |
| ***Yield: 4 portions*** |  |
| ***Ingredients:*** |  |
| 2 tbsp4 each1 tbsp1 tbsp1 tsp1 tsp2 oz¾ cup2 tbsp1 tsp | Sunflower oilSalmon mignons (2 oz, ½ inch thick)Shallot, small diceGarlic, mincedRed fresno, seeded, sliced thinGinger, mincedWhite wineStock (Fish or vegetable, make sure it’s not sweet)Leonardi, Chili HoneyScallions, 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  |



