

# Glazed King Salmon with Tabasco and Steen's Cane Syrup, Roasted Mirliton Shrimp Ragout

Server 6 people

6 each	King Salmon (6oz portions)
3 tbsp	Olive Oil
to taste	Sea Salt and Fresh Ground Black Pepper
2 Tbsp	Steen's Cane Syrup
1 Tbsp	Tabasco Hot Sauce

## *Mirliton Dressing*

### Ingredients

4 each	mirliton or chayote (peeled, cored, diced)
1 each	onion (diced small)
2 stalks	celery (diced small)
2 tbsp	garlic (minced)
1 lb	70/90 shrimp
¼ cup	white wine
2 tbsp	thyme fresh (chopped)
1 cup	chicken stock
1/2 cup	panko bread crumbs (regular can be substituted)
¼ cup	shredded parmesan cheese

### Method

1. Steam or boil the mirliton for 5 minutes. Remove and chill.
2. In a medium sauce pot sauté onions, celery, and garlic over medium heat until golden. Add cooked mirliton, thyme, and shrimp. Deglaze with white wine and reduce by half. Add stock and bring to a boil.
3. Add the panko bread crumbs until desired consistency. Add 1/2 of cheese.
4. Place the mixture into a baking pan and cover with remaining cheese. Brown in oven at 350° for 10-15 minutes.
5. Reserve and keep warm.

## **Tabasco Steen's Glaze**

1. In a small mixing bowl combine the Tabasco and the Steen's together. Mix thoroughly.

## **Beurre Blanc**

¼ cup	Champagne vinegar
1 cup	White Wine
1 each	Bay Leaf
2 Tbsp	Shallots or Onions (chopped)
4 Tbsp	Heavy Cream
½ lb	Butter (unsalted)
1 tsp	Lemon Juice
2 each	Black Peppercorn
to taste	Sea Salt

1. Place a small saucepan over medium to high heat. Add the vinegar, wine, bay leaf, shallots and black peppercorns. Reduce until approximately 1 tablespoon of liquid remains. Add heavy cream and reduce by half. Remove from heat. Using a whisk add the butter 1 tablespoon at a time until the butter is melted. Do not add more until all the butter is melted. Adding the butter too fast will cause the sauce to break. Do this until all the butter has been incorporated. Add the lemon juice and season to taste with the sea salt. Strain and keep in a warm place.

#### To Serve

1. Place a large sauté skillet over medium to high heat.
2. Season the Salmon with Sea Salt and Black Pepper.
3. Place the Olive Oil in the sauté skillet.
4. Place the salmon in the skillet and cook until desired temperature turning half way through the cooking process.
5. Once the salmon is cooked spoon the glaze over the top.
6. To Plate place the mirliton ragout in the center of a dinner plate or bowl, place the salmon on top and drizzle with the beurre blanc.
7. Serve and enjoy.