

Smoked Salmon with Endive & Fennel Salad

Russ Muehlberger, Executive Chef, EBT Restuarant

Serves 4

Ingredients:

Salmon:

4 Fresh Salmon Filets, 4oz each, skinned & deboned
2 tbs. Barbecue Seasoning, commercial rub store bought
3 tbs. Barbecue Sauce, commercial store bought

Salad:

2 each Belgian Endive, julienne
½ Zucchini, med. julienne
1 each Scallion, julienne
1 cup Red Grapes, seedless, cut in half
10 Basil Leaves, chiffonade
4 cloves Garlic, minced
2 tbs. White Balsamic Vinegar
½ cup Olive Oil
¼ tsp. Kosher Salt
Freshly Ground Black Pepper

Parmesan Toast:

4 slices Sourdough Baguette, med. thickness
4 tbs. Olive Oil
4 tbs. Parmesan Cheese, shredded

Method:

Dust the salmon filets with the seasoning. Rub the filets with sauce. Salmon filets should be hot smoked at this point, either by a stove top smoker or by kettle style smoker/grill. Remove when filets are just done, still moist but flesh separates at its natural tissue divisions. Reserve.

Drizzle olive oil equally over baguettes. Top with parmesan cheese. Place under salamander/broiler until cheese melts and turns golden. Reserve.

Prepare the vinaigrette by mixing the garlic, salt and pepper with the balsamic vinegar. In a stream add olive oil. In bowl toss endive through grapes. Drizzle vinaigrette over salad and divide equally among 4 salad plates. Top with basil chiffonade.

Position reserved salmon filet along side salad with parmesan toast on the other.