



SZECHUAN CARAMELIZED BC SALMON WITH MANUKA SMOKED MUSHROOMS

WOK SMOKED MUSHROOMS

1 HANDFUL DRY WOOD CHIPS OR SAW DUST
200 GM FRESH BROWN MUSHROOMS SLICED

PLACE MUSHROOMS ON STEAM RACK OR IN STEAM BASKET. LINE BOTTOM OF WOK WITH TIN FOIL. PUT WOOD IN MIDDLE. PLACE LID AND HEAT UNTIL SMOKE FILLED. QUICKLY REMOVE LID, PLACE MUSHROOMS, REPLACE LID AND TURN OFF HEAT. ALLOW MUSHROOMS TO SMOKE UNTIL RESIN IS VISIBLE ON MUSHROOMS. REMOVE.

SMOKED MUSHROOM CREAM SAUCE

200 GM SMOKED FRESH BROWN MUSHROOMS, SLICED
2 TABLESPOONS BUTTER
1 /2 CUP DRY WHITE WINE
1 CUP HEAVY WHIPPING CREAM

HEAT A LARGE HEAVY SKILLET, ADD BUTTER. WHEN IT BEGINS TO FROTH, STIR IN THE SMOKED MUSHROOMS. COOK ABOUT 3 MINUTES. ADD WINE AND BOIL TO REDUCE THE LIQUID BY HALF. STIR THE CREAM, RAISE HEAT TO HIGH AND BOIL TO REDUCE THE LIQUID TO A LIGHTLY THICKENED SAUCE. SEASON WITH SALT AND PEPPER.

CARAMELIZED SALMON

½ CUP PALM SUGAR, SOFTENED
2½ TABLESPOONS COARSE SEA SALT
1 TABLESPOON CRUSHED SZECHUAN PEPPERCORN
475 GM SKINLESS BONELESS SALMON FILET, CUT INTO 4 PORTIONS
1 TABLESPOONS BUTTER
EVOO

COMBINE THE PALM SUGAR, SALT, AND SZECHUAN PEPPERCORN IN A SHALLOW BOWL. DIP EACH SALMON PORTION INTO THE BOWL AND COAT WITH THE MIXTURE. HEAT IN A LARGE NONSTICK SKILLET OVER MEDIUM HEAT, WHEN HOT ADD BUTTER AND A LITTLE BIT OF OIL, ADD THE SALMON AND SAUTE FOR ABOUT 5 MINUTES, FLIP AND SAUTE FOR ANOTHER 2-3 MINUTES. THE SUGAR IN THE PAN MIGHT LOOK BURNT BUT THAT'S OKAY AS LONG AS THE TOPS OF THE SALMON ARE LOOKING DARK GOLDEN BROWN. WHEN THE SALMON IS DONE, REMOVE FROM THE PAN.

PORTION SALMON ONTO SERVING PLATE. TOP WITH MUSHROOM SAUCE AND SERVE IMMEDIATELY. SERVE WITH STEAMED POTATO AND SAUTEED SEASONAL VEG.