

# BBQ Atlantic Salmon

*From: Chef Tim Smith, Real Seafood Co., Toledo*

## DRY COLESLAW MIX

Ingredients:

3 oz. Wishbone Italian dressing	1 lb. dry coleslaw mix
1 oz. fresh lemon juice	2 oz. blue cheese
1 Tbs. Kosher salt	1 oz. parsley
Pinch of Black Pepper	1 oz. Onion, diced

- Combine the 4 ingredients to the left and mix well.
- Toss dressing with the 4 ingredients to the right and serve.

## HONEY BBQ SAUCE

Ingredients:

4 oz Ketchup	½ Tsp. Paprika
4 oz. Honey	½ Tsp. Soy Sauce
1 oz. Whole grained mustard	½ Tsp. Garlic, minced
1 oz. Jalapeno, minced	½ Tsp. Vegetable oil
½ oz. Rice Vinegar	¼ Tsp. Worcestershire Sauce
Dash of Tabasco	½ Tsp. Lemon juice
2 Tbs. Light brown sugar	Pinch of Ground black pepper
½ Tsp. Curry powder	

- Combine all ingredients together and bring to simmer. Must be at 165° for at least 15 seconds.
- Cool in shallow pan under refrigeration.

## BBQ SALMON

Ingredients:

4 each, 8 oz. Salmon	16 oz. Bleu Cheese Coleslaw
2 oz. Blended Oil	4 oz. BBQ Sauce

Salt and Pepper, lightly sprinkled both sides

- Brush and season both sides of salmon with oil and salt and pepper
- Place on broiler plate and put under broiler, about 7 to 10 minutes, depending on thickness of cut.
- While the salmon is cooking place the bleu cheese coleslaw on a dinner plate
- When the salmon is slightly under the desired temperature (still moist in the middle), remove from broiler a evenly spread the BBQ sauce on top
- Return the salmon to the broiler for 20 seconds and then place on top of the coleslaw on the plate.