

Chef Chase Cheatham

TJ's Fresh Seafood Market & Catering



Bay of Fundy Salmon with Wasabi Butter

Protein:

Atlantic Salmon, no skin	3 oz
Canola oil	1 tsp
TJ's Fish Sand	Pinch

Sauce:

Mirin	1 oz
Pickled Ginger Juice	1 oz
Butter	1 Tb
Wasabi, prepared	1 1/2 Tb

Garnish:

Black Sesame Seeds	Pinch
Green Onion, julienned	Pinch

Procedure:

Sprinkle salmon with TJ's Fish Sand and set aside. In a small sauce pan add the Mirin and Pickled Ginger Juice then reduce on medium-high heat until a thick syrup is rendered.

While that is reducing add the oil to a hot sauté pan then add the fish. Cook until a nice crust has formed on both sides, making sure the fish remains a little pink on the inside.

When the mirin/juice mixture has thickened whisk in butter and prepared wasabi. Spoon the sauce over the prepared fish. Garnish with black sesame seeds, and a few strands of the julienned green onion.

Serve immediately.