

BANG BANG SALMON

INGREDIENTS

- 1 1/2 lb Salmon filet (6oz)
- 2 tbs All-purpose
- 1 tsp Granulated garlic
- 1 tsp Ground ginger
- 2 tsp Lemon pepper
- 1/2 tsp Cayenne pepper
- 1/4 c Mayo
- 2 tbs Sweet chili sauce
- 1 ea Garlic, minced
- 1 tsp Soy sauce
- 1 tbs Honey
- 1 tbs Olive oil
- 2 tbs Green onion, diced for garnish

INSTRUCTIONS

1. Prep the Salmon: Preheat oven to 450 degrees. Cut the salmon into 6oz portions. Pat the salmon dry. Mix dry spice ingredients into flour, Coat the salmon with the spice mix.
2. Make the Bang Bang Sauce: Mix mayo, sweet chili sauce, garlic, honey and soy sauce in a small bowl. Set half of it aside for after baking.
3. Bake the Salmon: In large skillet on high heat add 1 tbs of olive oil. Pan seared salmon fillets on both sides, not overcrowding the pan. Bake for 6 minutes towards the top of the oven. Remove salmon, spread some Bang bang sauce on top of fillets and return to oven for 2 to 3 minutes until 135 degrees internal temperature. Remove and let rest for 3 to 4 minutes. Spoon remain sauce over salmon and serve. Best served with Cilantro Lime Rice or Risotto



CILANTRO LIME RICE

INGREDIENTS

- 1 c White basmati rice
- 3 c Chicken stock
- 2 tbs Fresh lime juice
- 1 each Lime, zested
- ¼ c Fresh cilantro, finely chopped
- 2 tsp Salt

INSTRUCTIONS

1. Add the rice, chicken stock, salt, lime juice and lime zest to a medium pot over medium heat. Stir well to combine.
2. Cook over medium-low covered for about 13-15 minutes, or until it appears all the liquid has absorbed. Stirring occasionally.
3. Remove the pot from the heat and let stand for about 10 minutes with the lid on.
4. Fluff with a fork and add fresh cilantro



CUCUMBER AVOCADO SALSA

INGREDIENTS

- 3 ea Fresh avocado, small diced
- 2 ea English cucumbers, small diced
- 1 ea Red Onion, small diced
- 1 ea Red Bell Pepper, small diced
- 2 tbs fresh cilantro, minced
- 1 ea fresh lime, zested and juiced

INSTRUCTIONS

1. Add all ingredients but avocado into medium bowl toss to incorporate ingredients well.
2. Add avocado and lightly toss, trying not to mash the avocado.
3. Tightly cover with plastic wrap and place in refrigerator until ready to serve.



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INGREDIENTS

- 6 mint sprigs, divided, plus more for garnish
- Ice
- 6 oz. ginger ale
- 1 oz. fresh lime juice
- 1/2 oz. pure maple syrup
- Lime wedges, for garnish

INSTRUCTIONS

1. Gently brush 1 mint sprig against top of a tall glass to release aromatics.
2. Place remaining 5 mint sprigs in bottom of prepared glass. Fill glass with ice. Add ginger ale, lime juice, and syrup. Gently stir until combined, about 5 seconds.
3. Top off with ice. Garnish with mint sprigs and lime wedges.

