



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

<http://www.watgbbq.com/>

Nut Crusted Salmon with Ginger Butter Sauce

I can't remember where this one came from. I have made a few adjustments over the years, but it is still a crowd pleaser. I like to toast the nuts before chopping. Toasting the nuts brings out the oils which add to the overall flavor of the dish. You can also use this topping on any firm white fish that is available.

Ingredients (serves 4)

SAUCE

- ½ c dry white wine
- ½ c white wine vinegar
- ¼ c chopped shallots (about 2)
- 6 black peppercorns
- 2 bay leaves
- 1 TBS minced peeled fresh ginger
- ½ c whipping cream

FISH

- 1/3 c blanched slivered almonds
- 1/3 c chopped macadamia nuts
- 1 TBS olive oil
- 1 1/2 TS brown sugar
- 1 1/2 TS honey
- 1 TS fresh lime juice
- 4 6-7 OZ skinless salmon fillets
- 3 Eyz Championship BBQ Rub

6 TBS (¾ stick) chilled butter,
Cut into ½ inch cubes

For sauce

Boil first 6 ingredients in heavy medium saucepan until almost all liquid evaporates, about 4 minutes. Add cream, bring to boil. Strain into heavy small saucepan.

For fish

Preheat oven to 350. Using on/off turns, puree first 6 ingredients in processor until mixture resembles coarse breadcrumbs. Heat large non stick ovenproof skillet over medium heat. Sprinkle salmon with salt, pepper and 3 Eyz Rub. Cook salmon until browned on one side, about 1 1/2 minutes. Turn salmon over. Top with nut mixture, pressing to adhere. Bake until salmon is opaque in center, about 7 minutes (if nut mixture is not browned enough, place under broiler briefly).

Meanwhile, bring sauce to simmer. Remove from heat. Add butter a few tablespoons at a time, whisking until melted and smooth. Season to taste with salt and pepper. Transfer fish to plates. Spoon sauce around fish and serve.