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Hazelnut Crusted Grilled Salmon with Mixed Berry Sauce

Chef's hint: Remember the classic rule: Fish cooks about 10 minutes per inch of thickness. The doneness test includes opaque flesh, flaking when twisted with a fork, and flesh that springs back when pressed.

Sauce

- 8 oz. seasonal mixed berries, such as blueberries, strawberries, and blackberries
- 1/4 cup red wine
- 1/4 cup brown sugar
- 1 tsp. Dijon style mustard
- 4 oz. butter cut in small pieces

Place berries in a saucepan along with the wine. Bring to a boil. Reduce heat and simmer for about 15 minutes, mashing down the berries as they cook. Strain into a small bowl. Return to saucepan. Add brown sugar and mustard. Stir over low heat until sugar is dissolved. Whisk in butter, one piece at a time. Keep sauce warm over low heat.

Fish

- 1 large (24-30 ounces) salmon filet, skinned
- 1 cup toasted hazelnuts, finely chopped
- 1/4 cup olive oil

Heat grill to medium. Brush salmon filets on each side with olive oil. Pat hazelnuts firmly into top and bottom of fish. Spray grill with cooking spray. Grill fish 5 minutes on each side.

Serve immediately with sauce drizzled over and around the salmon.

SERVINGS: 4

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