

CAFÉ THIRTY-A

TANDOORI SALMON

PG 20

Yields 4 servings

SALMON

Ingredients:

- (4) 6 oz. salmon filets

TANDOORI MARINADE

Ingredients:

- 8 oz. plain greek yogurt
- 2 oz. tandoori paste (Patak's)

Instructions:

1. Mix ingredients together until well blended. Reserve.

HONEY RAITA

Ingredients:

- 8 oz. plain greek yogurt
- 1 tbsp. honey
- 1 tsp. fresh mint, chopped
- 1 p. cucumber, julienned
- 1/4 t. ground black pepper

Instructions:

1. Mix ingredients together until well blended. Reserve.

CUCUMBER SUNOMONO

Ingredients:

- 8 oz. cucumbers, unpeeled, thinly sliced
- 1 cup rice vinegar
- 1/2 cup granulated sugar
- 2 oz. red onion, julienned
- 2 oz. red pepper, julienned
- 1/2 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 3 drops tabasco

Instructions:

1. Combine vinegar and sugar and mix until sugar dissolves.
2. Add remaining ingredients and gently mix. Reserve.

Full Dish Instructions:

1. Marinate salmon filets in Tandoori Marinade overnight.
2. Pan sear marinated salmon in vegetable oil over high heat.
3. Turn and finish cooking in 350-degree oven until desired doneness.
4. Top cooked salmon with Honey Raita and Cucumber Sunomono.
5. Serve with jasmine rice infused with ginger and sauteed snow peas.

Enjoy with a crisp Oregon pinot gris.



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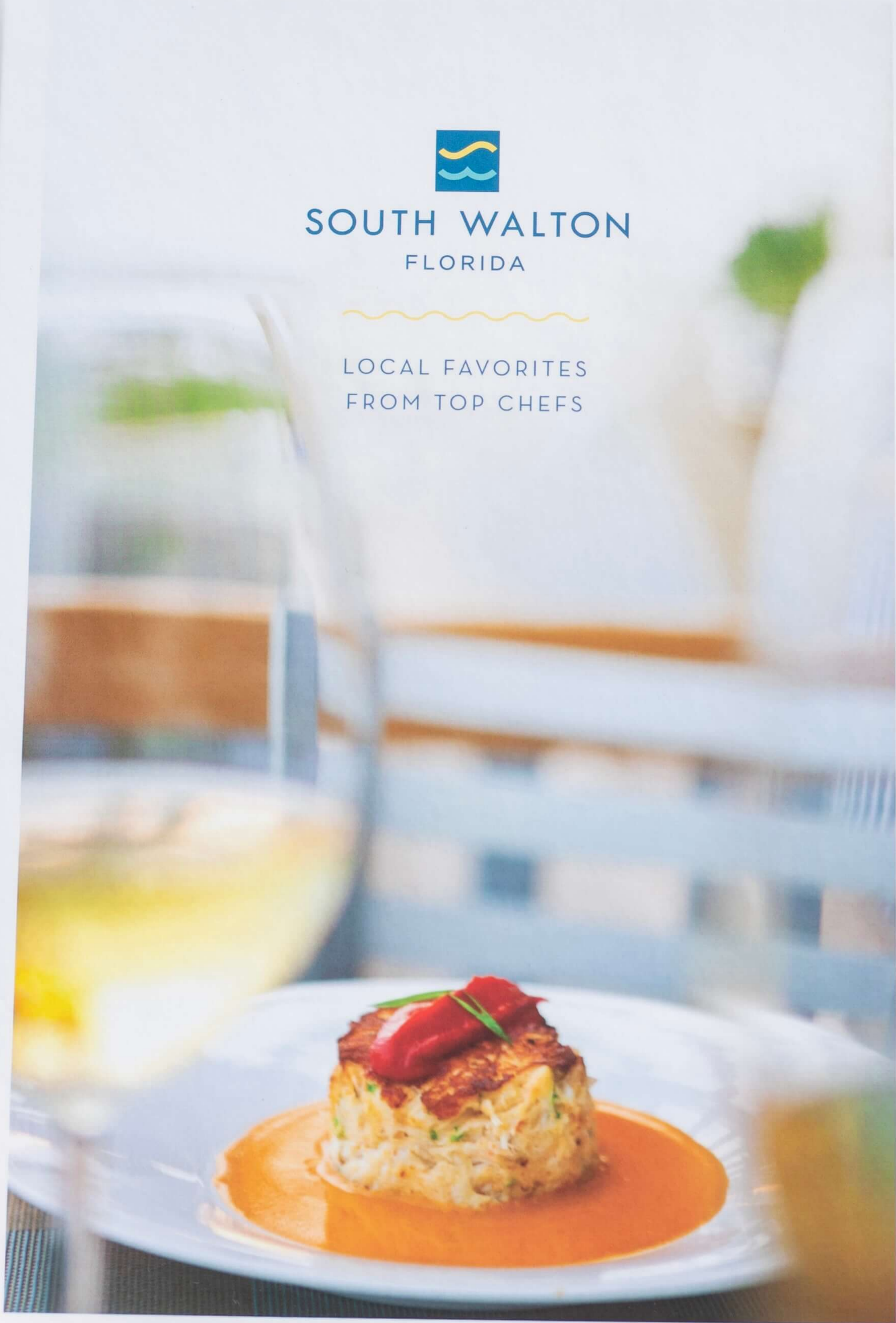
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