

Grilled Salmon with Asian Farmer's Slaw

Ingredients:

1 Lbs.	Salmon Fillets
To Taste	Salt
To Taste	Pepper

Sauce Ingredients:

2 Cloves	Garlic, minced
1	Shallot, thinly sliced
1-2 Th	Chilies, very finely chopped
1 Cup	Brown Sugar
1 Cup	Fish Sauce
1 Cup	Lime Juice
oz	Water

2	In season Apples
2	In season Citrus
1 Cup	Roasted Cashews
1	Red Onion, Very thinly sliced
Herbs in season-	Parsley or Cilantro
	Scallions or Chives

Make Sauce by combining all sauce ingredients in a small saucepan over medium heat. Stir until sugar is dissolved and sauce is combines. Place sauce in the fridge and chill until ready use.

Season fillets with salt and pepper. Heat Pan to high, add oil. Brown for about 2 minutes on the first side until brown. Turn over then finish in oven for about 5 minutes until other side is brown.

Finish dressing by adding apples and nuts.

Serve by plating the crispy salmon and top with apple slaw.

Equipment list:

Jet Skillet or Sauté Pan

Tool Set

Oil Dispenser with oil

1 Set Jet Prep Bowls

1 Jet Cutting Board

1 Jet TS knife set on magnetic Board

Jet Salt and Pepper grinder

Jet Tongs

Jet Smallest Baking Sheet