

NAVA

Red Chile Spice Seared Salmon, Goat Cheese Couscous, Cranberry Vinegar

Spice Mix

½ Cup	Ancho Chile Powder
¼ Cup	New Mexico Chile Powder
1 Tbsp	Coriander Seed, toasted, ground
1 Tbsp	Cumin Seed, toasted, ground
1 tsp	Thyme, dried
1 tsp	Salt
1 Tbsp	Powdered Sugar
1 Cup	Vegetable Oil

Salmon

1 ea	7 oz fillet of Salmon, good quality
½ tsp	Salt

Cous Cous

1 Cup	Israeli Cous Cous
1 gal	Water
1 tsp	Salt
2 oz	Goat Cheese
¼ Cup	Heavy Cream

Cranberry Vinegar

2 Cups	Cranberry
1 bottle	Cranberry Juice (64 oz)
1 Cup	Sugar
¾ Cup	Raspberry Vinegar
tt	Salt

Method

Prepare the vinegar, place all ingredients in pot; reduce by two thirds until almost all of the liquid has evaporated. Place cooled liquid in blender and strain through fine mesh strainer.

For the couscous, place water in pot and bring to a boil, add the couscous, stir and let cook five to six minutes or until just tender. Cool under running water. Upon serving, reheat couscous with goat cheese and heavy cream and season with salt.

For the salmon, season with salt evenly on both sides, sear in oil in hot pan, turn over and brush with spice mixture, place in oven and let pan roast until medium.

To present, place couscous in middle of plate, top with the salmon, sauce around the salmon and garnish with dried cranberries, candied pecans and daikon sprouts.

Other Fruit Vinegars

Mango Vanilla Vinegar

1 Quart	Mangoes, peeled, seeded and chopped
½ Cup	Sugar
2 Cups	Water
1 ea	Vanilla bean, scraped
1 Cup	Champagne Vinegar
tt	Salt

Method, place ingredients in pot, reduce until mango is soft and almost all liquid is evaporated, blend cooled mixture in blender and strain through fine mesh strainer.

Pineapple Habanero Vinegar

1 Quart	Pineapple, peeled, cored and chopped
½ Cup	Sugar
2 Cups	Water
1 Cup	Champagne Vinegar
1 ea	Habanero, seeded
1 pinch	Saffron
tt	Salt

Method, place ingredients in pot; reduce until pineapple is soft and almost all liquid is evaporated, blend cooled mixture in blender and strain through fine mesh strainer.

Grilled Rack of Lamb, Mushroom Tamale and Roasted Tomatillo Salsa with Habanero, Roasted onions and Cilantro

Lamb

1 ea 8-10 oz Lamb Rack
1 tsp Salt
1 tsp Black Pepper

Tamale Dough

1 lb Fresh Masa
1 ¼ Cup Warm Water
1 Cup Onions, diced small
1 ea Jalapeno Pepper, minced
1 Tbsp Salt
3 ½ oz Lard (or Vegetable Shortening), melted
1 ½ tsp Sugar
20 ea Corn Husks, soaked in water
½ Cup Shiitake Mushrooms Cooked
1 Tbsp Chives, chopped

Tomatillo Salsa

1 # Toamatillos, husked and rinsed
2 ea Habaneros
1 Tbsp Olive Oil
3 ea Garlic Cloves
1 ea Onion, sliced ¼ inch
¼ Cup Water
¼ Cup Cilantro, finely chopped
1 tsp Salt
1 tsp Sugar

Method:

Season the lamb, season with salt and pepper, grill on both sides two minutes, place in oven and roast to medium rare

For the tamales:

Crumble apart the fresh masa with your fingers until granulated. Add the warm water and continue to work with your fingers until dissolved. Strain this mixture through a china cap.

In a sauté pan, sweat the onions and jalapeno pepper. Using a wooden spoon, add the masa mixture and stir. Add one third of melted lard, continue stirring, gradually incorporate the remainder of lard.

Continue cooking on medium heat, add salt and sugar and continue stirring until the dough begins to pull away from the sides of the pan. Fold in the mushrooms and chives

Allow to cool before forming tamales

For the salsa

Lay the tomatillos and habaneros on a baking sheet, roast in a 400 degree oven or place under broiler, turning once, cool

Lay the onions and garlic on separate pan, drizzle with the olive oil and let roast in 400 degree oven about 15 minutes or until translucent, cool

Place cooled ingredients into food processor and pulse adding a little bit of the water if necessary to create a nice spoonable consistency. Fold in the cilantro, sugar and salt.

