

Chinook Salmon with Tandoori Marinade

Wild Salmon with Tandoori Marinade:

4 filets wild salmon, 6-7 oz. each, skinless
1 cup Tandoori Marinade (See recipe below)
1/2 cup Cilantro-Mint Chutney (See recipe below)
Pickled Cucumbers (See recipe below)
2 scallions, cut into fine julienne
1 pinch garam masala

Tandoori Marinade:

1 teaspoon paprika
1 teaspoon turmeric
1 teaspoon cayenne pepper
1 teaspoon coriander
1 teaspoon cumin
1 teaspoon ground ginger
1 teaspoon ground cardamom
1/4 teaspoon ground nutmeg
1/4 teaspoon ground black pepper
2 cloves garlic
1 tablespoon tamarind paste
3/4 cup honey
3/4 cup plain yogurt

Cilantro-Mint Chutney:

1 cup coconut milk
1 tablespoon shredded coconut
3 cloves garlic
1/2 cup plain yogurt
2 tablespoons honey
1/4 teaspoon cayenne
1 tablespoon cumin
1 tablespoon coriander
1 teaspoon fenugreek
1 tablespoon sugar
Salt and pepper, to taste
2 cups cilantro leaves
1 1/2 cups mint leaves
1/2 cup lemon juice

Pickled Cucumbers:

4 Japanese cucumbers, peeled and sliced into thin rings
1/2 tablespoon salt
2 tablespoons plain yogurt
1/2 teaspoon chopped dill
1/2 teaspoon caraway seeds, cracked
Salt and pepper, to taste
1 tablespoon rice vinegar
1 tablespoon sugar

Directions:

1. Make Tandoori Marinade. Place salmon in marinade, mix and marinate for at least 6 hours. While salmon is marinating, make Cilantro-Mint Chutney and Pickled Cucumbers.

Preheat the oven to 400 degrees F. Cover a baking pan with aluminum foil and butter or lightly spray with non-stick cooking spray. Place marinated salmon in pan and place in oven. Cook until medium, basting generously with excess marinade.

2. To serve, place a small amount of Cilantro-Mint Chutney in the center of each plate. Place a small amount of Pickled Cucumbers in the center of the chutney. Place 2 pieces of cooked salmon on top of the cucumbers. Top each piece of salmon with julienne scallions. Garnish each plate with pinch of garam masala.

3. Grind all spices together in a spice grinder. Place them in a blender with garlic, tamarind paste, honey and yogurt and blend until smooth. Keep refrigerated until ready to use.

Heat coconut milk and shredded coconut slightly. Remove from heat. Place in blender with garlic, yogurt, honey, spices, sugar, salt and pepper and puree. Allow mixture to cool. Then, add cilantro, mint leaves and lemon juice and blend until smooth. Keep refrigerated until ready to use.

4. In bowl, mix together cucumber slices and salt. Allow mixture to sit for 1 hour, then drain. Mix remaining ingredients together in separate bowl and add cucumbers. Marinate for a couple of hours before serving.

Yield: 4 servings