



DRISCOLL
CUISINE & COCKTAIL
CONCEPTS

SMOKED CHERRY-BOURBON GLAZED GRILLED
SALMON WITH BACON BROWN BUTTER,
BRUSSELS SPROUTS AND CORN VELOUTÉ

Ingredients

For the salmon

1 whole Alaska King Salmon, clean and portion into 6-oz servings
1 jar cherry preserves
4 oz bourbon
2 oz liquid smoke

For the Brussels sprouts

6 oz Brussels sprouts, cut in half
1-2 tablespoons vegetable oil
2 lbs bacon
2 tablespoons lemon zest
2 tablespoons white wine
2 tablespoons butter
Salt to taste

For the velouté

4 ears of fresh corn
1 yellow onion
5 garlic cloves
1 pint vegetable stock
2 tablespoons butter

Velouté: Remove corn from cob. Combine corn, onions, garlic, vegetable stock, and butter and simmer for two hours. Puree and strain through fine mesh or cheese cloth. Set aside.

Glaze: In a small saucepan on low heat, combine cherry preserves, bourbon, and liquid smoke and bring to a simmer.

Salmon: Get your grill as hot as you can and cook skin side up salmon to desired doneness. Turn and apply glaze to caramelize on presentation side.

Brussels Sprouts: While salmon is grilling, pan sear Brussels sprouts until golden brown, being careful to not crowd the pan. Add bacon and cook throughout. Deglaze the pan with white wine, add lemon zest, and season with salt to taste.

Assemble and Serve: Place glazed salmon in center of the plate and add Brussels sprouts on both sides. Spoon corn velouté around the circumference of the plate.

Serves 4-6