

# BALSAMIC SALMON

3/7/2024

Plate: Blue Bowl

To Go: Black 3 Compartment

## STEP #1: INGREDIENTS

**1 each Salmon Portion (6.5 - 7.5 wz)**

**To Brush Vegetable Oil**

**8 shakes [Salt & Pepper Seasoning](#) - 4 shakes per side**

**1/2 vz Pepper Jelly Vinaigrette**

## STEP #2: INGREDIENTS

**1 vz Pepper Jelly Vinaigrette**

## SETUP / GARNISH

**1 each [Lemon Wedge](#)**

**2 each Choice of Sides**

## STEP 1: TO COOK

1. Place the salmon portion **rounded side up** on a metal 1/4 size sheet tray.
2. Brush the salmon with the vegetable oil **on the rounded side only**.
3. Add 4 shakes of Salt & Pepper seasoning evenly to the rounded side of the fish.
4. Place the salmon on the grill rounded side down at a 45 degree angle.
5. Grill until score marks appear, then rotate 90 degrees on the grill. Do not flip.
6. Add 4 shakes of Salt & Pepper seasoning evenly to the flat side of the fish.
7. **Once diamond score marks are achieved, gently flip the salmon.**
8. Ladle 1/2 vz of Pepper Jelly Vinaigrette onto the rounded side of the fish, using the ladle to spread the pepper jelly across the salmon.

## STEP 2: TO COOK

1. **Ladle 1 vz of Pepper Jelly Vinaigrette** into the bowl.
2. Allow to cook undisturbed until the salmon reaches a **MEDIUM-WELL degree of doneness**.

**NOTE: When pressed in the center, the thicker part of the fish should be middle well. There should be a thin line of pink still visible in the thickest part of the salmon.**

## SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

**NOTE: The 1/4 lemon wedge is placed face down on the fish.**

**NOTE: Both sides items are served off the plate.**

