

Chef from the Hood Recipes



Chef:
Chef Eric Center

Restaurant:
Geyser Smokehouse, Geyserville, CA

Recipe:
Jerk Marinated Skewered Salmon with Mango
Dipping Sauce!

Ingredients:

Mix together the jerk marinade:

zest & juice of 2 limes
2 tablespoons white vinegar
1/4 cup frozen orange juice concentrate
2 tablespoons cayenne pepper or 3
habañero peppers (seeded & pureed)
2 scallions (green onions) finely chopped
2 tablespoons finely chopped fresh thyme
1 tablespoon finely chopped fresh ginger
4 cloves crushed fresh garlic
1 tablespoon dry mustard
2 teaspoons ground allspice
1 teaspoon ground clove
1/4 teaspoon ground nutmeg
1 teaspoon cinnamon
3 heaping tablespoons brown sugar
1/4 cup dark rum
1 teaspoon each salt & black
pepper

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. Chef Eric Center created these fabulous skewers at the
. Geyser Smokehouse for a blackboard special. Spicy and
. delicious, the skewers are so popular that he plans to
. add them to the regular menu. This great party recipe
. makes about 30 to 40 servings. (Reduce quantities for a
. smaller crowd.) Soak bamboo skewers in water for an
. hour before using; that way they won't catch fire during
. grilling.

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. Add marinade to 10 pounds of fresh salmon fillet, cut into
. 3" by 2" pieces, (remove bones). Marinate fish 2 hours
. (24 hours maximum).

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. Make the Mango Dipping Sauce - start by carmelizing: 1
. small yellow onion finely diced, 4 cloves minced garlic &
. 3 tablespoons fresh minced ginger in a little oil. Add 1/4
. cup sweet Asian chili sauce. Deglaze pan with: 1/4 cup
. each of mirin & soy sauce. Add to pan: One bunch each
. of cilantro & green onions (chopped); 3 ripe mangos
. (peeled & diced); 4 tablespoons orange juice; 2
. tablespoons lime juice. Simmer 20 minutes. Puree (food
. processor or food mill - add more OJ if needed)

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. Skewer fish. Grill/bbq about 1 minute each side, med.
. heat. Serve warm on skewers with bowls of cooled
. mango dipping sauce!
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