



Pastrami Salmon

Makes 10 portions

Ingredients:

10 each	Salmon Fillets – 5 - 6 ounces each
To taste	Salt
To taste	Pepper
2 tbsp.	Olive Oil
4 tbsp.	Black Peppercorns
4 tbsp.	Coriander Seeds – whole
2 oz.	Molasses
1 tsp.	Kosher Salt – course
1 tsp.	Paprika
½ tsp.	Cayenne Pepper
3 tbsp.	Parsley – fresh, chopped

Directions:

Using a coffee grinder, chop the black peppercorns and coriander seed. The texture should be course but not too large. Set aside

In a bowl combine the molasses, salt, paprika and cayenne – mix to blend well

Trim the salmon, leaving the skin on

Season the salmon with salt and pepper.

Oil and sheet pan and place the salmon, skin side down on the pan. Place the pan in a pre-heated 375 degree oven to cook half way.

Remove from the oven, using a pastry brush evenly cover the salmon with the molasses mixture – being sure to cover all exposed sides

Top this with the peppercorn mixture – press lightly to make sure the seeds stick.

Place the pan back in the oven to complete cooking.

