

## Creamy Miso Lime Salmon with Scallion Pancakes

By Kinsey Justa

*A pan-Asian inspired dish with light, zesty flavors that can be plated in a variety of creative ways. Sliced pancakes can be dipped in mixed ingredients like an appetizer or pile the ingredients to present a symmetrical entrée.*

### Ingredients list

- 2 cups all purpose flour
- 1  $\frac{3}{4}$  cup water
- 1 cup finely chopped scallion
- 1/8 tsp of garlic salt
- 1/8 tsp of all spice (optional)
- vegetable oil for frying
- 2 lbs wild Copper River salmon
- $\frac{3}{4}$  cup brown sugar
- 3 tbs soy sauce
- 2 cloves garlic minced
- 1 cup yogurt
- 1 lime

### Directions

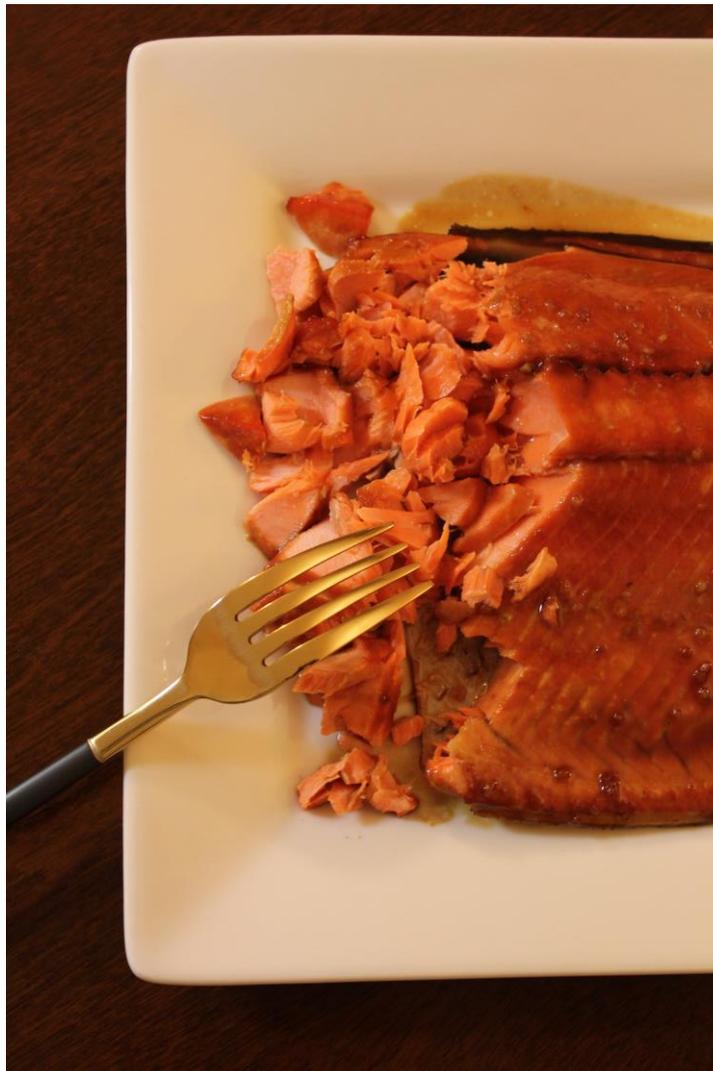
#### Scallion pancakes

1. In a large mixing bowl combine flour and water. Whisk until evenly mixed.
2. Add the chopped scallion (set a few pieces aside for garnish later), garlic salt and allspice to the batter, mix and set aside
3. Heat about 2 tbs vegetable oil in a skillet on medium high heat.
4. Spoon out batter into skillet and smooth into round shape to create cakes about 5"-6" wide.
5. Fry cakes till each side is golden brown and crispy (about 2 minutes each side)
6. Add more oil to the pan as needed throughout the process
7. When completed set cakes aside on a plate with paper towels to absorb excess oil

#### Miso Salmon

1. Preheat oven to 350
2. Combine  $\frac{3}{4}$  cup brown sugar and 3 tbs soy sauce in a bowl and thoroughly mix until brown sugar is dissolved.
3. Place salmon fillet into a greased small glass baking dish

4. Cover the salmon with the brown liquid brown sugar mixture and sprinkle minced garlic on top
5. Bake for about 25 minutes occasionally brushing more liquid from the pan onto the fillet
6. Remove salmon and let cool when meat easily flakes
7. Flake salmon off of fillet and place into bowl
8. Pour the remainder of the liquid over the flaked meat and set aside



#### Creamy Lime Sauce

1. Combine 1 cup yogurt and the juice of  $\frac{1}{2}$  a fresh squeezed lime in a small mixing bowl
2. Zest 1 tsp of the lime into the bowl and mix well
3. Mix in  $\frac{1}{4}$  tsp black pepper and salt to taste.

*To assemble, place scallion pancake either whole or quartered onto a plate. Add about three dollops of lime cream sauce and a serving of salmon to the plate. Garnish with fresh scallion and sesame seeds and serve!*

