
Pecan-Crusted Salmon with Dijon Chili Cream

Serves 4

MARINADE

1/2 cup Dijon mustard
1/4 cup honey
1/3 cup fresh lemon juice
1 tsp chili powder
1 tsp salt
1 tsp pepper

4 (6-Oz) salmon fillets, skin removed

COATING

2 C plain corn tortilla chips
1 cup finely chopped pecans

SAUCE

2 cups heavy cream
4 green onions, thinly sliced.

Soak plank for 60 minutes.

Combine Marinade ingredients in large bowl; place salmon in the marinade, turning to coat thoroughly. Refrigerate 30 minutes.

Heat oven or grill and plank to 400°F.

Toss tortilla chips and pecans in shallow dish. Remove salmon from bowl and reserve remaining marinade. Roll salmon in chip mixture, coating well. Place salmon on plank; roast for 20-30 minutes - until fish just begins to flake.

While salmon is roasting, combine cream and remaining marinade in small saucepan over medium heat. Simmer until thickened and reduced by one-third. Stir in green onions. Drizzle over the salmon.

Accompany with Cooper-Garrod Vignier