

The
Coeur d'Alene
Golf & Spa Resort

FOOD & WINE FESTIVAL

PRESENTED BY



Mercedes-Benz
of Spokane



PORSCHE
Porsche Spokane



CELEBRATE THE SALMON

CHEF DEMONSTRATION

In this cooking demonstration, Chef Jim Barrett and his team of Chefs will show you how to break down a whole salmon and prepare alder planked salmon in Beverly's kitchen. Participants will be able to taste fresh alder grilled salmon, paired with a glass of Huston Vineyards Wine and recipes to take home.

ALDER PLANKED SALMON WITH HUCKLEBERRY GASTRIQUE

Salmon:

- (4) 6 oz salmon fillets
- (4) 4" x 6" alder planks, soaked in water for 1-2 hours
- 1 lb Organic Baby Potatoes
- 1 lb Asparagus
- 1/2 cup Olive Oil
- 1/2 Lemon
- 2 tsp Thyme, fresh-minced
- 2 tbsp Garlic, minced
- Black Pepper
- Sea Salt

Instructions:

1. Place salmon fillets in a small dish and season with 2 tbsp olive oil, salt, pepper, 2 tbsp mince garlic, 2 tsp thyme and ½ lemon squeezed over the top. Let marinate for 20-30 minutes.
2. Place potatoes and asparagus in a shallow pan and season with olive oil, salt and pepper.
3. Preheat barbecue grill to 450° degrees and place red potatoes on a covered grill. After 15 minutes, place the alder planks on the grill and place the 4 fillets of salmon on the grill. Cover and continue to bake. After 3-4 minutes, flip the salmon over onto the planks with the charred side up. Add asparagus to the grill, cover and continue to bake until the salmon is at an internal temperature of 125° degrees. Keep the alder planked salmon at a spot on your grill where the edges of the boards will smolder and smoke without catching on fire. If the board catches on fire, use a squirt bottle with water to extinguish the flames. Remove the fish when it is finished and pull the potatoes and asparagus as they become tender.
4. Arrange the alder planked salmon in the center of a plate and surround with the potatoes and asparagus. Drizzle with the huckleberry gastrique (recipe on back).

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Huckleberry Gastrique:

- 1 cup Huckleberries
- 1 cup White Balsamic Vinegar
- 1/2 cup Light Corn Syrup
- 2 tbsp Granulated Sugar
- 2 tbsp Black Peppercorns, cracked

Instructions:

1. Place all ingredients in a small saucepan and bring to a simmer. Cook until reduced and slightly thickened. Remove from heat and let cool until ready to use.

