

## Alaskan Salmon with Chipotle Mustard Maple Sauce And Basil Pepper Peas

February 2015, by Camine Pappas

### INGREDIENTS:

#### SALMON:

4 Alaskan Salmon Filets (6 oz)  
2 T Canola Oil  
Kosher salt and fresh cracked pepper

#### SAUCE:

4 T butter  
1/3 C chipotle mustard  
1/3 C real Maple Syrup  
½ C heavy cream  
2 T lemon vodka

#### PEAS:

1 8 ounce package frozen peas  
1/3 red pepper cut into large dice or  
match sticks, or the shape of your  
choice  
4 fresh leaves basil, julienned  
1 T butter



### DIRECTIONS:

In a saucepan, heat the peas with about 1/3 C water on medium and cook peas, and the red pepper, just until the peas are heated through. Takes about 10 minutes from frozen to steaming. Drain. Add 1 T butter. Cover.

Oil the bottom of an appropriately sized glass baking dish. Salmon should only be about ½ inch apart, not touching. Rub a little oil over the salmon and sprinkle with salt and pepper. Preheat your oven to 450 degrees F. Bake until barely opaque, only about 10-13 minutes. Remove, cover with foil. Let sit for 3 minutes. It will continue to cook.

In the meantime, heat a saucepan on medium high, and add the butter, mustard, maple syrup. Heat till bubbling. Add the cream and reduce heat to medium, add the cream, salt and pepper, and lemon vodka.

To plate, place the peas on the plate, place salmon on top, and ladle the mustard sauce over the top. Serve with your choice of starch.