

# **Sweet Chili Glazed Salmon with Burre Blanc and Red Onion Marmalade**

*Recipe Courtesy of Chef Martin Gilligan CEC, MCFE*

Yield: 4 servings

## **Ingredients**

- 4 (5oz) pieces of salmon or halibut
- 1/2 cup of sweet chili sauce
- 1/4 cup vegetable oil
- Kosher salt to taste

## **Directions**

Salmon: In a sauté pan over medium heat, sear the seasoned salmon filet with a touch of vegetable oil till nicely golden on both sides. Spread the sweet chili glaze over the salmon and finish in a 350-degree oven for 4 to 5 minutes.

## **Burre Blanc**

Makes: approx 1½ cups

## **Ingredients**

- 4 shallots, finely chopped
- 1 cup (125ml) White Wine
- 4 tablespoons white wine vinegar
- 1 pound cold unsalted butter, chopped coarsely
- Salt and white pepper, to taste

## **Directions**

1. Combine shallots, white wine, vinegar in a small pan until reduced to 2 tablespoons; strain, reserving liquid. (Straining is Optional)
2. Return liquid to same pan over low to medium heat. Whisk in 2 cubes of butter. Gradually whisk in remaining butter, one piece at a time, over low heat, until all combined and sauce has thickened.

## Red Onion Marmalade

Yield: 1 cup

### Ingredients

- 1 large Red Onion, chopped
- 1 pt Pomegranate juice
- ¼ cup sugar (can use 2 pks. Equal sweetener as a substitute)
- Salt and Pepper to taste

### Directions

Combine all ingredients and let reduce until dry.