



## \* SALMON SALAD WITH POACHED PEAR AND BACON SHERRY VINAIGRETTE

by Chef Brian Piasecki

"This dish is a fun spin on a crispy and refreshing salad. It combines so many layers of flavor, texture, spice and sweetness."

Makes 6 servings.



### POACHED PEARS

#### \* YOU WILL NEED

- |       |                              |     |                                    |
|-------|------------------------------|-----|------------------------------------|
| 1-3/4 | cups granulated sugar        | 1/4 | teaspoon cinnamon                  |
| 1/4   | cup red wine vinegar         | 3   | Anjou pears, halved, peeled, cored |
| 1/2   | teaspoon ground black pepper |     |                                    |

### CANDIED WALNUTS

#### \* YOU WILL NEED

- |     |                         |     |  |
|-----|-------------------------|-----|--|
| 1/3 | cup granulated sugar    | 1/2 | pound (3 cups) shelled walnut halves or pieces |
| 3/4 | teaspoon Kosher salt    | 1   | tablespoon vanilla extract                     |
| 1/4 | teaspoon cayenne pepper |     |  |

### BACON SHERRY VINAIGRETTE

#### \* YOU WILL NEED

- |       |   |     |                            |
|-------|---|-----|----------------------------|
| 2     | ounces (1/2 cup) apple wood smoked bacon, diced | 2   | tablespoons sherry wine    |
| 1-1/2 | tablespoons minced shallot                      | 6   | tablespoons sherry vinegar |
| 1     | tablespoon minced garlic                        | 1/2 | cup extra virgin olive oil |
|       |   |     | Kosher salt                |
|       |   |     | Fresh ground black pepper  |

### SALMON AND SALAD

#### \* YOU WILL NEED

- |     |                                     |               |   |
|-----|-------------------------------------|---------------|---|
| 12  | 3-ounce salmon filets with skin     | (about 1 cup) |   |
| 1   | tablespoon canola oil               | 3/4           | cup Candied Walnuts                         |
| 3   | Poached Pears (chilled)             | 3             | tablespoons thinly sliced shallot           |
| 2   | cups cooked and cooled basmati rice |               | Bacon Sherry Vinaigrette                    |
| 1-2 | carrots, cut in julienne strips     | 6             | cups frisée, washed, trimmed and dried well |

directions continued on next page





## DIRECTIONS

### *Do Ahead...*

#### **Poach Pears**

In a saucepan just large enough to hold pears combine 1-3/4 cups water, sugar, vinegar, pepper and cinnamon. Bring to a boil. Add pears and additional water if needed to immerse pears. Simmer until pears are soft but not mushy, about 30 minutes depending on ripeness. Remove pears with a slotted spoon. Cool, then refrigerate until ready to use. Can be made up to 4 days ahead. Reserve and refrigerate liquid to use again if desired.

#### **Candied Walnuts**

Preheat oven to 350°F. In a medium bowl combine sugar, salt and cayenne. In a medium saucepan, bring 1 quart of water to a boil. Remove from heat; add walnuts and let stand 30 seconds. Drain. Mix warm walnuts with sugar mixture. Drizzle with vanilla and mix well. Spread nuts in a single layer on a parchment or foil lined baking sheet. Bake 15-20 minutes stirring twice until nuts are evenly toasted and sugar is caramelized. Cool on pan.

*Makes about 2/3 cup.*

#### **Vinaigrette**

In a medium skillet, cook bacon over low heat until fat is rendered and bacon is crisp. Transfer bacon bits to paper towel, reserving 2 tablespoons fat in pan. Add garlic and shallots; sauté until softened but not browned, 3-4 minutes. Stir in sherry wine,

scraping browned bits from bottom of pan. Remove from heat so wine does not reduce. Add sherry vinegar. Pour warm mixture into a bowl and gradually whisk in oil until thickened. Add bacon and adjust seasoning with salt and pepper. Cool until ready to use, or refrigerate. Bring to room temperature to dress salad.

### *To serve...*

#### **Salmon Salad**

Heat canola oil in a large skillet over medium-high heat. Add salmon fillets skin side down. Season with Kosher salt and pepper. Cook over medium heat for 2-3 minutes or until salmon releases easily from skin with a thin spatula. Turn and cook to desired doneness.

*Meanwhile,* slice pears into 1/4-inch thick wedges.

In a large bowl combine half the pear slices, cooked rice, carrot, candied walnuts, shallot and enough bacon sherry vinaigrette to lightly dress the salad. Mix in frisée. Divide salad onto serving plates. Top each serving with two warm salmon fillets and garnish with remaining sliced pears.