ITEM: CRISPY SALMON

INGREDIENTS	QUANTITY FOR INDICATED YIELD	
Salmon steaks	2 each	
Roasted tomatillo sauce(below)	1/2 cup	
butter cubes	2 oz.	
oil	1 Tbl	
Crab and avocado salad (below)		
Kosher salt and black pepper	as needed	
Roasted tomatillo sauce(below)		
White onions sliced	1/4 lb	
Tomatillos	1 lb	
water	1 cup	
chicken base	1 Tbl	
Crab and avocado salad		
Roma tomatoes diced 1/4 inch	1/2 lb	
Red onion chopped fine	2 oz.	
Cilantro chopped fine	1/4 c up	
Lime juice	1 tbl	
Avocados chopped 1/2 inch	2 each	
Crabmeat	1/2 lb	
Kosher salt and black pepper	1 Tbl	
Olive oil	1/2 cup	

EQUIPMENT NEEDED

PREPARATION INSTRUCTIONS

1. Season Salmon on one side with S & P .
2. Using skillet add oil and place on med heat and right before it smokes add Salmon and cook for approx 3 minutes then flip over and cook another 3 minutes
3. Add roasted tomatillo to a sauce pand and then the butter and slowly heat up till butter is melted.
4. Place sauce on a plate then salmon on top of the sauc then top with crab and avocado salad.

Roasted tomatillo sauce

1. Roast onions and tomatillo under broiler till skin gets real black approx 15 minutes.
2. Heat water in sauce pan and then add chicken base an tomatillo and onions and cook for 2 minutes.Cool dow then place in blender and purree till smoot

Crab and avocado salad

1. Add all ingredients together and gently stir using rubber spatula.

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