



# Total Locals Club

Recipes for pairing with Total Locals  
Club April 2012 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Banana Nut Crusted Salmon with Papaya Salsa

Serve with Peterson Rose 2011

Serves 4

### Ingredients:

- 4 6 oz. Salmon Fillets
- 1 c. Banana Nut Crust (recipe follows)
- 1 Tbsp. Olive Oil
- ½ c. Papaya, peeled, seeded and diced
- ½ c. Tomatoes, peeled, seeded and diced
- 2 Tbsp. Scallions, sliced
- 3 Tbsp. Red & Yellow Peppers seeded and diced
- ¼ c. Cilantro, chopped
- 1 Lime, juiced
- Salt and pepper to taste

### Banana Nut Crust:

- ½ c. Macadamia Nuts, roasted and chopped
- ½ c. Diced Banana Chips, chopped
- ½ tsp. each of Parsley, Thyme, Basil, Chives, chopped
- ¼ c. Panko Bread Crumbs
- 1 oz. Banana Liquor
- 1 Tbsp. Olive Oil
- salt and pepper

### Directions:

Preheat the oven to 375°F.

#### For the Crust:

Mix the nuts, banana chips, parsley, thyme, basil, chives, panko crumbs, liquor and olive oil. Season with salt and pepper and mix well. Set aside until ready to use and can be prepared a day before if desired.

#### For the Salsa:

Mix the olive oil, papaya, tomatoes, onions, peppers, cilantro, basil and lime juice and mix well seasoning with salt and pepper. Refrigerate 1 hour covered.

For the Fish: Season both sides of the Salmon with salt and pepper. Pack approximately ¼ c. of the crust onto the top of each fillet. Place on lightly greased baking sheet. Bake at 375 degrees for 10 minutes (or longer if you desired fish well done). Crust should just begin to burn.

Spoon Salsa over Fish and Serve.

