



Locals Choice Club

Recipes for pairing with Locals Choice
Club June 2015 Selections

www.tastelocalwines.com
707. 857.4900

Jerk Salmon Tostadas with Grilled Pineapple Coconut Salsa

Serves 4. Pair with 2011 Foggy Valley Pinot Noir.

Ingredients:

- 1 pound salmon
- 1/4 cup ketchup
- 1/4 cup reduced sodium soy sauce
- 1 tablespoon fresh orange juice
- 1 tablespoon molasses
- 3 teaspoon curry powder
- 1/2 teaspoon chili powder
- 1/4 teaspoon cayenne
- 1/4 teaspoon cinnamon
- 1 teaspoon fresh ginger
- 1 clove garlic, minced or grated
- 1 tablespoon olive oil
- 1/2 pineapple, sliced into sticks and grilled
- 1 peach, chopped
- 1/2 cup grape tomatoes, quartered
- 3 tablespoons toasted coconut
- 1 jalapeno, seeds removed and chopped
- 1/4 cup fresh cilantro, chopped
- 1 lime, juiced
- salt and pepper, to taste
- 2 tablespoons olive oil
- 4 (small) corn tortillas
- 1/2 cup cooked black beans, rinsed and drained
- 1 cup coconut rice
- 1/2 cup cheddar cheese, shredded

Coconut rice

- 1 cup uncooked jasmine rice
- 1 cup light, canned coconut milk
- 3/4 cup coconut water
- 1/2 teaspoon salt
- 3 tablespoons unsweetened, flaked coconut
- 1 tablespoon coconut oil

Start by making the rice. Add the coconut milk and coconut water to a medium size pot. Bring to a low boil and then add the rice, salt, unsweetened coconut and coconut oil. Stir to combine and then place the lid on the pot and turn the heat down to the lowest setting possible. Allow the rice to cook ten minutes on low and then turn the heat off completely and let the rice sit on the stove, covered for another 20 minutes (don't take any peeks inside!). After 20 minutes remove the lid and fluff the rice with a fork.

Heat a skillet over medium heat. Add olive oil about 1/4 teaspoon at a time, add one tortilla and cook for about 30-60 seconds per side, until just golden and bubbly. Remove and let drain on a paper towel. Set aside until ready to use.

Preheat the grill to medium high heat.

In a glass measuring cup or bowl combine the ketchup, soy sauce, orange juice, molasses, curry powder, cayenne pepper, ginger, garlic and olive oil. Whisk to combine.

Add the salmon to a medium size bowl or gallon size ziplock bag and rub with about 1/4 cup of the sauce. Reserve the remaining sauce for later.

When the grill is hot, add the salmon, flesh side down Grill about 3-4 minutes and then flip, baste with a little of the jerk sauce and grill about another two to three minutes. Remove the salmon from the grill, allow to cool a few minutes and then remove the skin from the salmon and cut into four equal pieces.

While the salmon cools make the salsa. Grill or broil the pineapple until charred. Allow to cool and chop into chunks. In a medium size bowl toss the grilled pineapple, chopped peach, tomatoes, jalapeño, toasted coconut, cilantro, lime juice and salt. Toss well and taste.

Toss the coconut rice with the black beans.

Preheat the broiler to high.

Divide the rice among the 4 tostadas and top with equal amounts of cheddar cheese. Place under the broiler for 30 seconds or until the cheese is melted, watch closely. Remove from the oven and top each tostada with a piece of salmon and then top with the pineapple peach salsa. Serve.

