



## Poached Wild Salmon over Warm Pear-Jicama Slaw

### Poached Salmon

Lightly Coat Salmon with Orange juice then, lightly season Salmon Steaks (6-8oz.) with the following seasoning:

- 1 TBSP – Ground Cayenne Pepper
- 1 TBSP – Ground Allspice

Place the Steaks onto a full size 1" deep perforated steam table pan. Sprinkle fresh chopped Cilantro onto the top of the steaks to your liking.



Place Fish into preheated Steam'N'Hold™ Steamer. Set Steamer to thermostat mode and set temperature to 190 degrees. Set timer for 15 minutes. Once Fish is finished steaming, it can be held at 165 degrees for up to one hour.

### Pear-Jicama Slaw

- 5 Cups – Julienned Jicama
- 3 Cups – Julienned Pear
- ¼ Cup Pineapple Juice
- 1 TBSP – Lime juice

Mix all ingredients together and place into cooler. Let mixture sit for at least 1 hour. Place into a 1½" size perforated steam table pan and place into preheated Steam'N'Hold™ steamer.

Set steamer to thermostat mode and set temperature to 190°. Set timer for 5 minutes. Slaw can be held for up to 1 hour at 165°.

Arrange plate with the Pear-Jicama Slaw (4-5oz.) shaped like a pyramid. Place Salmon Steak leaning on the pyramid. Drizzle plate with a sweet citrus sauce or sauces of your choosing to garnish. Orange or lime twists also make a nice garnish

Recipes are property of AccuTemp Products, Inc.