

## Seafood



## CEDAR PLANK-ROASTED SALMON

### INGREDIENTS

Serves 4

1	(14-inch) cedar plank	1/4	cup Original Chef's Grill Plus
1	(3-pound) side of fresh salmon	1	tablespoon chopped garlic
3	cups Chicken Stock	1	cup brown sugar
1	tablespoon lemon juice	4	fresh rosemary sprigs
1/2	stick butter, chopped		

### METHOD

1. Soak the plank in water for 30 minutes or longer. Preheat an outdoor grill to high.
2. Remove the skin and pin bones from the salmon.
3. Combine the Chicken Stock and lemon juice in a saucepan; cook till thickened and reduced to desired consistency. Whisk in the butter gradually.
4. Drain the plank and place salmon skin side down on it. Brush with the Chef's Grill Plus; sprinkle with garlic and brown sugar. Place on the grill and cover. Grill till fish flakes easily.
5. Serve on the plank with prepared sauce. Garnish with rosemary.

## GRILLED REDFISH WITH CRAWFISH COUSCOUS

### INGREDIENTS

Serves 4

- 3 cups water
- salt to taste
- 1 cup uncooked couscous
- 1/4 stick butter
- 1/2 pound fresh (peeled) crawfish tail meat
- 1/4 cup chopped green onions
- black pepper to taste
- 4 (7 -ounce) redfish fillets
- 4 tablespoons Lemon Pepper Chef's Grill Plus
- 2 tablespoons lemon juice
- 1/4 cup olive oil
- 3 tablespoons water

### METHOD

1. Bring 3 cups water and salt to a boil in a saucepan. Stir in the couscous and remove from heat. Let stand 8 minutes.
2. Heat the butter in a sauté pan; add the crawfish tails, green onions, salt and pepper. Cook just till crawfish are heated through. Add to the couscous and toss gently to mix. Keep warm.
3. Preheat oven to 450 degrees and preheat a grill surface. Brush fillets with Chef's Grill Plus following instructions on the container. Grill just till the fillets are marked from the grill. Remove fillets to a baking pan and drizzle with lemon juice, olive oil and 3 tablespoons water. Bake 5 minutes. Spoon couscous onto serving plates and top with fish.

## TUNA STEAKS WITH BONIATO CAKES AND WATERMELON SALSA

### INGREDIENTS

Serves 4

- 1 1/2 cups Mashed Boniato
- 2 beaten egg whites
- 1 cup bread crumbs
- canola oil for frying
- 4 (6-ounce) tuna steaks
- 4 tablespoons Original Chef's Grill Plus
- 1 Watermelon-Pineapple Salsa

### METHOD

1. Shape the Mashed Boniato into 4 cakes. Dip cakes into egg whites and then into the bread crumbs. Heat the oil to 350 degrees in a deep fryer or electric skillet. Add cakes and fry till brown and crisp. Keep warm.
2. Preheat a grill surface. Brush the tuna steaks with the Chef's Grill Plus, following the instructions on the container. Grill till desired doneness. Serve over cakes. Top with salsa.

## GROUPER SANDWICH WITH CHIPOTLE TARTAR SAUCE

### INGREDIENTS

Serves 4

#### TARTAR SAUCE:

- 1 1/2 cups mayonnaise
- 1/4 cup chopped celery
- 2 tablespoons chopped onion 1/4 cup pickle relish  
pureed chipotle pepper to taste

#### SANDWICH

- 4 (5-ounce) grouper fillets
- 4 tablespoons Lemon Pepper Chef's Grill Plus
- 4 toasted Kaiser rolls
- 1/2 cup thinly shredded Napa cabbage
- 4 tomato slices

#### METHOD

1. For the tartar sauce, combine all 5 ingredients in a bowl; mix well. Chill in the refrigerator for 3 hours.
2. For the fish, preheat a grill surface. Season the fillets with Chef's Grill Plus following instructions on the container. Grill till cooked through.
3. Place fillets on the Kaiser roll bottoms. Top with the cabbage, tomato, tartar sauce and roll tops. Serve with a pickle and chips or fries.

## HABANERO-SPICED GRILLED GULF SHRIMP

### INGREDIENTS

Serves 4

#### HABANERO SAUCE

3	finely chopped habanero peppers	3	tablespoons water
1/2	cup soy sauce	3	tablespoons sugar
1/4	cup white vinegar	2	teaspoons chopped gingerroot
3	tablespoons tomato paste	2	teaspoons chopped garlic

#### SHRIMP

20	peeled (16-20 count) Gulf shrimp	1/4	cup Habanero Chef's Grill Plus
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#### METHOD

1. For the sauce, combine all 8 ingredients in a saucepan; bring to a low boil. Boil for 5 minutes. Reduce heat and keep warm.
2. Preheat a grill surface. Toss shrimp with the Chef's Grill Plus and grill till cooked through. Serve with sauce.