

Barton Creek Resort



City / State: Austin, TX
Classification: Private
Designer: Tom Fazio / Ben Crenshaw / Arnold Palmer
Course built: 1986
Website: <http://www.bartoncreek.com>
Restaurant Name: Hill Country Dining Room
Chefs Name: Phil Bouza
Chefs Career Highlight:
~ ACF Member
~ Worked at Barton Creek for 19 years
~ Did extensive openings in Puerto Rico and Canada
~ Assisted with PGA and U.S Opens at Pinehurst

Recipe: **Pan-Seared Maple Curry Salmon**

Ingredients:	4	tbsp.	Pure Maple Sugar (see note)
	1	tbsp.	Curry Powder
	2	each	Salmon Filets, about 6 oz. each
	1-1/2	tbsp.	Olive Oil

Directions: Preheat oven to 350 degrees.
Spray a shallow baking dish with non-stick spray and set aside.

Combine the maple sugar and curry powder in another shallow dish. Dredge the salmon in the mixture, coating the fish thoroughly.

Heat the olive oil in a skillet or sauté pan. When the pan is very hot, but not smoking, add the salmon. Sear each filet on one side only until the sugar caramelizes, about 3 minutes. Seared side of the filets will be dark brown. Place the salmon in the prepared baking dish seared side down, and bake in the oven for about 8 to 10 minutes, depending on the thickness of the filets. Do not overcook.

Serve immediately with Honey Dijon Glaze (see recipe) and crisp greens.

Yield: 2 servings

NOTE: Maple sugar can be difficult to locate, but is available from sources such as the King Arthur Flour Baker's Catalogue, 800-827-6836.

Honey Dijon Glaze

Ingredients:	$\frac{1}{2}$	cup	White Wine
	2	tsp.	Fresh Tarragon
	1	tbsp.	Honey
	1	tsp.	Dijon Mustard
			Fresh ground Pepper

Directions: Combine the wine and tarragon in the pan used to sear the salmon. Bring to a boil and reduce by two-thirds. Add the honey and reduce by about half, until the glaze has thickened slightly. Remove from the heat and whisk in the mustard, and add pepper to taste. Serve over the salmon.

