

Quintero Golf & Country Club



City / State: Peoria, AZ

Classification: Private

Designer: Rees Jones

Course built: 2000

Website: <http://www.quinterogolf.com>

Restaurant Name: The Café at Quintero

Chefs Name: Keith Foster

Chefs Career Highlight:

~ A.C.F Member

~ Worked in the Phoenix area Club Culinary scene for 20 years

~ Designed kitchen for Quintero Clubhouse

~ Organized the "Quintero Chili Challenge" cook-off for Members

Recipe:

Wok Charred Salmon & Spinach Wrap

Ingredients:	$\frac{1}{4}$	cup	Water, hot
	$\frac{1}{2}$	cup	Sugar
	$\frac{1}{2}$	cup	Honey
	$\frac{1}{2}$	cup	Mustard Powder
	8	tbsp.	Sugar
	4	tbsp.	Salt
	1	tbsp.	Cocoa Powder
	2-1/2	tbsp.	Paprika
	2-1/2	tbsp.	Black Pepper

2	tblsp.	Cumin
$\frac{1}{4}$	tsp.	Cinnamon
3	tblsp.	Canola Oil
$\frac{1}{2}$	cup	Mayonnaise
2	each	6 oz. Salmon Filets
8	oz.	Spinach, freshly ground
2	each	10" Flour Tortillas
$\frac{1}{2}$	each	Red Onion, julienned

Directions:

Pre-heat oven to 350°F

Dissolve the $\frac{1}{2}$ cup of sugar in the hot water. Whisk in the honey and mustard powder until smooth and set aside.

Combine the next eight ingredients and mix well. Liberally coat the salmon filets with this dry rub, top and bottom. Heat the oil in a non-stick sauté pan and sear the coated salmon filets for about 2-3 minutes on each side starting with the skin side up. The seasoning on the fish should be caramelized but not "blackened".

Heavily glaze the salmon with the honey-mustard mixture. Place filets, pan and all (assuming there's no plastic handle. If there is, transfer the filets to a lightly oiled pie tin.) in the oven and finish for about 5 minutes. While the salmon is in the oven, combine the mayonnaise and the remaining honey-mustard glaze and mix until smooth. Add the red onion to the spinach and dress with the mayonnaise mixture.

Toss the tortillas in the oven briefly, about 10-20 seconds and remove to a clean work surface. Place the spinach on the warm tortillas side to side and about 4" top to bottom.

Using an oven mitt, remove salmon from the oven and lift from the pan and onto the spinach with a pair of tongs. Don't worry if the salmon breaks into a few pieces. For this dish the fish is spread out over the spinach in pieces anyway. Roll the tortillas up into wraps, cut diagonal at the center and present one half laying across the other with a standard plate garnish and whatever side dish you wish to serve. Enjoy!

Yield:

2 servings