

White Bear Yacht Club

City / State: White Bear Lake, MN
Classification: Private
Designer: Donald Ross
Course built: 1912
Website: <http://www.wbyc.com>
Restaurant Name: White Bear Yacht Club
Chefs Name: Tim Haze

Recipe: Plum Lacquered Salmon

Charred Plum Compote

Ingredients:	10	each	Red Plums
	4	tbsp.	Brown Sugar
	2	tbsp.	Honey
	4	fl. oz.	Rice Wine Vinegar
	4	fl. oz.	Water
	1	tsp.	Ground Cardamom
	1	tsp.	Ground Cinnamon

Directions: Half and pit fresh plums.
Char plums on hot grill or under hot broiler.
Combine plums with remaining ingredients in a non-reactive sauce pan.
Bring mixture to boil, reduce to simmer, cook until reduced to a syrupy texture.
Cool and reserve for service.

Plum Glaze

Ingredients: Canned Plums in Syrup

Directions: Remove pits from plums.
Puree plums with their juice.
Reserve for service.

Other Ingredients:

6 each Wild Salmon Filets
Steamed Jasmine Rice
Wilted Spinach (we use a sherry
vinaigrette to wilt the spinach)

Directions:

Lightly coat salmon with olive oil, season with salt and pepper.
Place salmon flesh side down into hot skillet. Allow dark crust to form.
Turn salmon over and brush with plum glaze.
Put salmon under hot broiler for one minute for glaze to caramelize slightly.
Serve salmon over steamed Jasmine rice and wilted spinach.
Top with charred plum compote, and drizzle with sherry vinaigrette.

Yield:

6 portions