

Chipotle-Glazed Alaska Salmon with Spicy Peanut Salsa, by Chef Rick Bayless

Serves: 2

1 clove garlic

1 largish ancho or 2 guajillo chiles, stemmed, seeded torn in large pieces

1/4 cups salted peanuts, skinless, roasted

2 canned chipotle chiles, removed from the adobo (adobo is the canning liquid)
salt, as needed

1/8 cup honey

2 ea., 6 oz Alaska Salmon fillets, skin removed (really, you can have any size you want!)

Fresh cilantro and/or green onions and/or Mexican spring onions for garnish

THE SALSA. In a dry skillet, roast the garlic over medium heat, turning occasionally until soft and blackened in spots, about 15 minutes. Remove and let cool; peel. In the same skillet toast the chiles, using a spatula to press them against the heated surface until aromatic - you may see faint wisps of smoke. Cover with hot water and rehydrate for 20 to 30 minutes. Drain and transfer to a blender with the garlic, peanuts, and 1 of the canned chipotles. Pour in water to the level of the peanuts and blend to a smooth puree. If necessary, stir in more water to give the mixture the consistency of an easily spoonable salsa. Season with a pinch of salt (the original recipe for 8 people said: usually about 1/2 tsp.)

THE SALMON. Heat a broiler. In a food processor combine the remaining chipotle chile with the honey and a pinch of salt (again, the recipe for 8 said: 1/2 tsp salt). Puree. Lay the fillets on a lightly oiled baking sheet and position 4 inches below the broiler. Broil 2 minutes, flip the pieces of fish and return to the broiler for 2 more minutes. Brush heavily with the glaze, return under the broiler and cook until as done as you like, usually 2 more minutes for medium to medium-rare salmon. Serve with the peanut salsa and a sprinkling of chopped cilantro/ and or the other garnishes.

The original recipe was for 8 people. We cut it down because how often do you really cook for 8? You can easily double, triple, quadruple the recipe.

Variations

The text above stays relatively close to Chef Bayless' text. However, that isn't how we cooked it.

We like our salmon on the rare side so in the end we broiled one side for about 90 seconds and the other side for about 60 seconds. Because we put it on very hot plates it keeps cooking there as well. In such a short period of time we don't really see why it is done in the broiler at all. The

glaze barely has time to be cooked at all (but we admit we have a very wimpy broiler). That being the case you could just as easily fry the fish in a pan. Do one side, flip and quickly put on the glaze and finish. Or wait to put the glaze on after the fish is done cooking! Just make sure it has been warmed a bit and is thick.

If you are going to use a frying pan, you could leave the skin on. Heat the oil very hot and fry the skin side. With any luck it will be crispy in the short time it will be cooked. (Of course you have the problem of how you want to deal with the varying size of the fillet from thick to thin as detailed above.)

If you REALLY like the skin, remove it, slice it up, and fry it separately like Chicharrones. Use it as a garnish on top of the fish. A great (and tasty) touch.

Bonus Recipe: Green Chile Rice

The recipes in the essay on this webpage are all about using your own judgment and maybe creativity. Not just following everything without thinking about it. To that end, when we were making the salmon recipe we knew we'd have rice. We have our way of making rice with Mexican meals, but we thought we'd change it up for this special recipe. It hit on us to add green chiles. Surfing around the 'net we found a lot of recipes for Mexican style "Green Chile Rice". They looked good but most of them included cream. In the end, we really didn't need a recipe. Here's what we did (was perfect with it):

3/4 cup medium grain rice

Pinch of salt or a little bit of chicken boullion or a cube of your homemade chicken stock (See our recipe for roast chicken.)

1 or 2 large green chiles

some cooking oil

Roast the chiles until blackened. You can do this over an open flame (we put them on a BBQ rack on top of our gas stovetop... or you could use the BBQ. Or roast in the oven. Or roast under the broiler. Place in a fairly tight container to steam and cool. Remove the skin (scrape off with a knife). Chop up and reserve.

Put a little bit of cooking oil in a saute pan that has a cover. Over medium heat saute the rice for about 5 minutes. Don't brown it. Add the salt, chilies and 1 1/2 cup of water. Bring to a boil. Reduce heat to simmer. Cover. Cook 15 minutes. Turn off the heat and let sit another 10 minutes.

Serve.