



Market Open-Air Kitchen

Cedar Plank Smoked Jala Piña Salmon with Peach Salsa

Developed and Prepared by Bill Curtis

July 2, 2022

Cedar Plank Smoked Jala Piña Salmon

INGREDIENTS

- 2 8oz. salmon filets (skinless)
- 1/4 cup Jala Piña Jam
- 2-3 tbsp. JABBS Cedar Plank Sweet n Smokey Rub

DIRECTIONS

Warm jam until it thins out. Using a basting brush, coat both sides of salmon with jam. Generously rub filets with Cedar Plank Salmon Rub. Place on smoker racks at 200 degrees for 30 minutes or until salmon flakes with a fork.

Peach Salsa

INGREDIENTS

- 4 medium peaches, peeled and quartered
- 2 large tomatoes, seeded and cut into wedges
- 2/3 cup chopped sweet onion
- 1/2 cup fresh cilantro leaves
- 2 garlic cloves, peeled and sliced
- 2 jalapeño peppers, finely diced, seeds and ribs removed
- 1/2 lime
- 1/4 tsp. salt

DIRECTIONS

Chop first 6 ingredients and mix together. Add in the juice from the 1/2 lime and the salt. Serve over smoked salmon.

Chef Bill Curtis is a graduate of Culinary Institute of America in Hyde Park, New York with over 20 years of experience in the restaurant business. He is also co-owner of JABBS Seasonings.



Contributing Vendors:

- Alaskawild Seafoods
- D.J. David & Company
- We Be Jammin'
- JABBS Seasonings

All contributing market vendors are located along the Green Vendor Loop.

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