



Alaskan sockeye salmon- sweet summer succotash

Yield 4 portions

4 6 oz portions wild salmon

8 ears corn, corn kernels removed

1 ea zucchini, diced

1 ea yellow squash, diced

1 ea green pepper

1 ea red pepper

Fresh chopped herbs

1 hd frisee

2 strips cooked bacon with fat, chopped

1/4c heavy cream

2T olive oil

Salt and pepper

Take half of corn kernels and place in robot coupe, pulse, pass through strainer so only milk is remaining, discard pulp.

Season salmon, place in sauté pan on medium heat

In separate pan combine corn milk, cream, peppers squash, season lightly and simmer to cook vegetables

Turn salmon when golden brown. Remove from pan- cook succotash down till vegetables are soft and cream has nice consistency, add chopped herbs, check for seasoning

Place succotash on plate top with salmon, place frisee in bowl with chopped bacon and reserved fat, place on top of fish- enjoy