
CAFÉ ESIN'S GRILLED SALMON WITH WINTER CITRUS SALAD

Serves 4-6

- 1 navel orange, zested, peeled, sectioned, juice reserved
- 1 blood orange, peeled and sectioned, juice reserved
- 1 grapefruit, peeled and sectioned, juice reserved
- ½ Meyer lemon, zested, juice reserved
- 1 tablespoon shallot, finely minced
- 1 tablespoon fresh Italian parsley, chopped
- ¾ cup extra virgin olive oil
- Salt and pepper to taste
- 3 cups baby lettuces
- 2 cups watercress or arugula
- 1 avocado, diced
- 2 tablespoons toasted pinenuts
- ¼ cup feta cheese, crumbled
- 4 4-ounce filets of salmon, either grilled or poached

Vinaigrette

In a mixing bowl measure ¼ cup of the reserved citrus juices. Place shallots, 1 tablespoon of zest from citrus and parsley in the bowl with the juices. Slowly whisk in the extra virgin olive oil and add salt and fresh cracked pepper to taste.

Salad

In a large mixing bowl place lettuces, watercress, and enough vinaigrette to coat the leaves. Lightly toss the greens and place on large platter or individual serving plates. In the same bowl place the segments of fruit and avocado, and add 2 tablespoons vinaigrette and very gently toss to coat. Sprinkle the segments over salad or arrange around edge of plate. Distribute the pine-nuts and crumbled feta over the top of salad. Serve with medium rare grilled salmon or crumbled poached salmon over the top of the salad.



BRINED PORK CHOPS WITH KUMQUAT- CHERRY CHUTNEY FROM CAFE ESIN

4 to 6 10-ounce pork chops with bone in, brined

Brine

- 2 quarts water
- ½ cup kosher salt
- ½ cup brown sugar
- 8 juniper berries
- 1 sprig rosemary
- 1 sprig thyme
- 2 garlic cloves
- 1 celery stalk diced
- ½ onion diced
- 1 carrot diced
- 1 bay leaf
- 5 peppercorns

Bring all ingredients to boil, chill and then submerge pork chops for 14 hours. Remove, pat dry and grill or roast pork chops. Top with chutney.

Kumquat-Cherry Chutney

- ½ cup (packed) golden brown sugar
- ½ cup dried cherries, rough chopped
- 8 ounces candied fresh kumquats, cut into ¼-inch-thick rounds, seeded (recipe follows)
- ½ cup finely chopped red onion
- 2 tablespoons minced peeled ginger
- 1 teaspoon minced garlic
- ¼ teaspoon ground allspice
- 1 cinnamon stick
- ¼ teaspoon salt
- ¼ teaspoon dried crushed red pepper
- ¼ cup cider vinegar
- ¼ cup orange juice

Combine all ingredients in heavy medium saucepan. Bring to boil, stirring often. Reduce heat to medium and simmer until chutney thickens and kumquats are translucent, stirring often, about 20 minutes. Cool completely. Discard cinnamon stick.

Candied Kumquats

- 3 cups sugar
- 3 cups water
- 1 pound kumquats

Boil sugar, water, and kumquats for 15 minutes, until tender and refrigerate for 3 days before using. Prepare kumquats: with a sharp knife cut slits (½ inch deep) at right angles on the blossom end.