

*Spanish Roast
Salmon with Sherry
Orange Glaze*

16.5 grams Tree Top Apple Juice

Concentrate, 70 brix

**22.8 grams Northwest Naturals Orange
Juice Concentrate**

**3 grams Northwest Naturals Lemon
Juice Concentrate**

113 grams Salmon fillet, pink, deep skinned,
4oz portions

18 grams extra virgin olive oil

6.8 grams sea salt, finely ground

2 grams coarsely ground black pepper

39 grams orange marmalade

15.2 grams Sherry wine, commercial

.2 grams dried parsley

115 grams Apple Potato Gratin, frozen
(recipe follows)

115 grams Tomato Chickpea Relish, frozen
(recipe follows)

5 each - 2 compartment microwave trays with lids

Cooking Method On Back.

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Spanish Roast Salmon with Sherry Orange Glaze (Continued)

Method:

Thaw salmon fillets and place in flat bottom tray or dish. To make the marinade, mix together olive oil, sea salt, black pepper, concentrates, marmalade and sherry. Rub $\frac{3}{4}$ of marinade gently over salmon and refrigerate for 3 hours. Reserve $\frac{1}{4}$ for basting. Preheat oven to 425°F. Place fillets on baking tray and cook for 6 minutes or until salmon has reached an internal temperature of 145°. Brush with reserved marinade and immediately freeze.

Tomato Chickpea Relish

**142 grams Tree Top IQF Fuji Apple
Wedges**

**33 grams Tree Top Apple Juice
Concentrate, 70 brix**

**5.7 grams Northwest Naturals Lemon
Juice Concentrate**

226 grams IQF garbanzo beans, cooked
70 grams canned black colossal olives, pitted
70 grams fresh green olives, large, pitted

85 grams IQF diced tomatoes
27 grams extra virgin olive oil
10 grams IQF parsley
5 grams IQF basil, medium
.4 grams dried thyme leaves
24 grams finely ground sea salt
3 grams onion powder
.6 grams saladizer gum

Method:

Cut olives in half and combine with a mixture of IQF garbanzo beans and tomatoes. Freeze. Combine all juice concentrates in covered shaker. Mix thyme, salt, onion powder with the gum and shake slowly into the juice concentrate mixture. Add the parsley and basil. Toss concentrate mixture with vegetables and hold frozen.

Apple Potato Gratin

15 grams Tree Top Apple Juice Concentrate
**387 grams Tree Top IQF Granny Smith
Apple Wedges**

650 grams Yukon Gold potatoes, sliced into
cold water
250 grams roasted onions, julienne cut
432 grams whipping cream
9 grams IQF parsley, medium

3 grams finely ground sea salt
1.85 grams coarsely ground black pepper
1.5 grams minced garlic, frozen
.3 grams ground cinnamon
.3 grams ground nutmeg
.15 grams dried dill weed
1 gram rapid 3 gum
25 grams freshly grated Parmesan cheese
Oil spray

Method:

Slice potatoes on mandolin or $\frac{1}{8}$ " thin with a knife and store in chilled water until ready to assemble. Heat cream in sauce pan on low heat with apple concentrate and IQF parsley. Blend cinnamon, nutmeg, salt, pepper, dill and gum and add slowly to heating cream. Stir constantly with a whisk. Simmer for 10 minutes and reserve for assembly. Preheat oven to 350°F and line three 8" x 5" bread loaf pans with foil. Spray pan with oil spray. Drain potatoes well. Place 1 layer of potatoes, shingled, in the bottom of each pan. Layer apples over potatoes and sprinkle evenly with onions. Pour $\frac{1}{4}$ of sauce into each pan and spread evenly over the surface with a spatula. Place another layer of potatoes over the top. Distribute remaining sauce over the top of

each pan. Compress sauce into gratin with flat side of spatula. Cover each pan with aluminum foil and bake for 45 minutes. Uncover pans and continue cooking another 45 minutes, rotating pans in the oven half way through time. Remove pans from oven and let stand to room temperature and freeze. To portion; lightly heat bottom of pan in stovetop and turn out on cutting board. Remove foil bottom and cut in 115gram strips and store frozen.

Prepare chickpea relish and place in bottom of main compartment, top with a 4 ounce salmon portion. Prepare Apple Potato Gratin, and cut into $1\frac{1}{2}$ " x 4" strip and place in side tray. Top with sprinkle of parsley and freeze entire unit.

For heating; remove plastic wrap from tray and place microwave lid on tray and heat from frozen for 4 to 5 minutes on high heat. Let stand for 1 minute covered.