

FOXWOODS FOOD & WINE FESTIVAL  
**JULES RAMOS**

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**SALMON WITH CREOLE SAUCE**

Serves 6

**INGREDIENTS:**

6 6-oz portions salmon filet, boneless, skin on  
2 garlic cloves, sliced thin  
3 Tbs. olive oil  
1 small red onion, peeled, cut into ¼" dice  
1 red bell pepper, cored, seeded, cut into ¼" dice  
1 yellow pepper, cored, seeded, cut into ¼" dice  
3 Tbs. tomato paste  
1/2 cup white wine or chicken stock, divided  
1 cup whole peeled canned plum tomatoes, crushed by hand  
½ tsp. ground cumin  
½ tsp. curry powder  
6 Tbs. extra-virgin olive oil, divided  
1 Tbs. unsalted butter  
1 sprig fresh thyme  
1 oz. fresh cilantro, minced  
Kosher salt & pepper, to taste

**INGREDIENTS:**

6 portions grilled vegetables or sautéed spinach  
1 bunch chives, minced

**DIRECTIONS:**

Place salmon on cookie sheet, flesh side up. Blot dry with paper towels to ensure even browning. Sauté garlic in olive oil in heavy-bottomed saucepan for 1 minute, until just golden. Add onion and peppers and cook until translucent. Add tomato paste and cook for 2–3 minutes, stirring to prevent scorching. Deglaze with ¼ cup wine or chicken stock, scraping bottom to remove caramelized pieces. Add tomatoes and spices and season sparingly with salt and pepper. Bring to boil, lower heat, and simmer.

Preheat oven to 375°F. Season salmon with salt and pepper. Heat sauté pan. Add 4 Tbs. extra-virgin olive oil and butter. When bubbling, add salmon

**DIRECTIONS:**

fillets and cook flesh side down for 2–3 minutes, until browned. Add thyme and place in the oven skin side down for 5–6 minutes, basting occasionally. Remove from oven and rest salmon filets for 1 minute.

Taste sauce and adjust seasoning. Adjust thickness with ¼ cup stock or wine if desired. Finish with chopped cilantro.

**TO SERVE:**

To serve, place grilled vegetables or sautéed spinach on warm dinner plates. Remove salmon skin and place on top of vegetables, browned side up. Top with salmon filet and 2–3 Tbs. of sauce. Drizzle lightly with remaining olive oil and garnish with chopped chives.