

Dill Mustard Salmon

Courtesy of Hobart Manns

This simple yet easy recipe is a great way to cook and serve that fresh caught salmon in camp or at a back yard barbecue.

Ingredients:

One fresh salmon fillet about five pounds.

Commercial dill mustard

Lemon, one fruit peeled

One onion

Peach Chardonnay wine (Wild Vine)

Aluminum foil (heavy gauge)

Cut two sheets of foil long enough to hold the salmon fillet and leave enough extra to foil and crimp.

Place the Salmon on the foil and coat it with the Dill Mustard. A thick coating is best.

Cut the peeled lemon in thin slices and place them on the Dill Mustard in a row the length of the Salmon.

Place a lemon slices around the onion rings.

After forming a boat or foil pan with the aluminum foil pour the wine into the foil, lifting the Salmon allowing the wine to get under the fillet.

Close the foil boat and crimp the edges tightly so that little steam will escape.

Place the packet on your barbie or if using a camp stove use a steel griddle. Do not place foil on direct flame.

Cooking time will vary depending on the thickness of the fillet and the heat source, but under normal conditions it will take about 20 minutes.

Remove from heat and check about the 18 minute mark to see how done it is. Serve it from the foil.

The balance of the wine will be well received when served with the Salmon.

OUTBACK ANGLER SHRIMP SOUP

By Hobart Manns

Ingredients:

3/4 of a cube of Butter

1 cup Sweet Onion finely chopped

2/3 cup Celery finely chopped

1/2 cup each, Red, Green and Yellow Pepper

3/4 cup Flour

32 oz. Chicken Broth

8 oz. Clam Juice

24 oz. Half and Half Cream

24 oz. Garlic Gourmay Bloody Mary Mix

1/8 teaspoon Garlic Gourmay Garlic Pepper

1/8 teaspoon Garlic Gourmay Zesty Garlic

2 Tablespoon Worcestershire Sauce

2 Dashes Tabasco Sauce

1 Cup White Wine (Chardonnay)

1 Cup Roasted Tomato/Basil Marinara Sauce

1 Pound Freshly Cooked Salad Shrimp

Method:

In a large pot or kettle, (heavy bottom preferred) melt butter, sauté vegetables until soft and tender, add flour slowly stirring carefully to cook flour but be careful not to burn. Add chicken broth to thin out flour stirring until thin, add clam juice, half and half, wine, bloody Mary mix. When soup is at about medium heat add the rest of the spices and tomato/basil marinara sauce. Add shrimp, simmer for 20 minutes. Serve.

SALMON WINGS

Courtesy of Hobart Manns

2 pounds Salmon pieces ¼ inch thick by 1 inch wide by 3 -5 inch long.

Cashews—8 oz.

Sesame Seeds—8 oz.

Cajun Seasoning 2 Tablespoons

4 beaten eggs -- 1 Tablespoon milk for dipping

Peanut oil for frying

Grind cashew nuts to a rough grind, in a food processor or pound in a plastic ziplock bag, mix equal amount of sesame seeds with ground cashews, add 1 Tablespoon Cajun Seasoning for each 4 ounces of nut mixture. You may add more seasoning to taste.

Put thin layer of nut mixture in the bottom of a flat container, lay salmon pieces on top of mixture. Sprinkle nut mixture on top of salmon, pat gently. Chill for about 15 minutes or so, this will help the mixture to better coat fish. Fry in peanut oil.