

**This recipe was created especially for Southern Hills Winery
by Chef Cody James of Manhattan Catering LLC.**

Lightly Pepper-Crusted Pan-Seared Salmon (Skin On) With Three-Citrus Cucumber Spaghetti Salad

Featuring Southern Hills Winery "You're Making Me Blush" Wine
Serves 4

Ingredients:

Four 6 oz salmon portions, skin on
Cracked black pepper
1 tsp butter
2 Tbsp olive oil

Directions:

Heat large sauté pan. Salt salmon on both sides then lightly pepper crust on skin side.
Combine olive oil and butter in sauté pan. Heat until crackling then add salmon portions skin side down.
Sear for approximately 6-8 minutes, until salmon skin is crispy. (Do not lift salmon until you see the juice rising through it.) Turn flame down to low and flip salmon filets. Let sit in pan until cooked and flaky.

Three Citrus Cucumber Spaghetti Salad

Serves 4

Ingredients:

2 English cucumbers curled on a Japanese spinner
1 orange, 1 lemon and ½ grapefruit, sectioned with juice (set aside)
1 red onion, thinly sliced or julienned
Pinch of salt,
Pinch of sugar
Pinch of white pepper

Toss cucumber and red onion in salt, whiter pepper and sugar

Dressing:

8 oz. Southern Hills Winery "You're Making Me Blush" Wine
2 oz. each olive oil and ginger oil
1 oz. rice wine vinegar
2 Tbsp sugar
Salt and white pepper to taste

Directions:

Reduce wine and sugar by half in small sauce pan. Using a burr mixer, slowly add the olive oil and ginger oil, then add the rice vinegar and salt and pepper to taste. If you mix these together while hot, the dressing will not separate.

To plate meal:

Put cucumber and onion in a mound in center of plate, using fork to swirl as needed.
Place crusted side of hot salmon on top of cucumber mound. Place 2 tbsp of citrus mixture and juice over top of salmon and drizzle salad dressing over plate.

