

# CANDIED SALMON SALAD WITH GRILLED PERSIMMONS, ARUGULA, AND LEMON MAPLE VINAIGRETTE

*Yield: 8 Portions*

Ingredients	Amounts
<i>Candied Salmon</i>	
Salmon, boneless, skinless, cut in 1" x 1" x 2" strips	1 lb.
Demerara or brown sugar	1 lb.
Kosher salt	½ cup
Smoke chips, hardwood	as needed
Maple syrup	¼ cup
 <i>Lemon Maple Vinaigrette</i>	
Lemon juice	¼ cup
Maple syrup	2 tsp.
Dijon mustard	½ tsp.
Extra-virgin olive oil	6 Tbsp.
Salt	as needed
Ground black pepper	as needed
 <i>Grilled Persimmons</i>	
Fuyu persimmon, peach, mango, pear, plums, or other seasonal fruit	4 each
Olive oil or olive oil spray	as needed
 Baby arugula	
Frisee	6 cups
Red or white endive, cut ¼" thick on bias	1 ½ cups
Chives, cut in 1" pieces	1 cup
Pecans, or walnuts, toasted	1 bu.
	½ cup

## Method

1. *For the Candied Salmon:* Combine the sugar and salt. Place the sugar mixture in a ¼" thick layer in a pan just large enough to hold the salmon in a single layer with a little space in between each piece.
2. Place the pieces of salmon in the container, leaving ¼" space in between each piece. Pour the remaining sugar mixture over the salmon to coat. Cover and let cure in the refrigerator for 24 hours.
3. Remove the salmon from the cure, and place on baking sheet with a wire rack on it. Place the salmon uncovered in the refrigerator by the fan for 4 - 6 hours. This is to form a pellicle (this allows the smoke to better adhere to the surface of the fish when smoking).

4. Set up a 175°F smoker. Place the salmon on a rack in the smoker and smoke for 15 minutes or until the salmon is cooked through and has achieved the desired smoke level. Brush the salmon with the maple syrup during the smoking process. Let cool.
5. Once cool, break into large pieces.
6. *For the Lemon Maple Vinaigrette:* Combine the lemon, maple and mustard in a bowl. Whisk in the olive oil and season with salt and pepper.
7. *For the Grilled Persimmons:* Preheat a grill or grill plate over medium high heat.
8. Peel the persimmons and cut into ½" wide wedges, removing any seeds. Toss the persimmons with olive oil and place in the grill. Grill on both sides until nicely charred but still crisp. Let cool.
9. Combine the arugula, frisee, endive and chives in a bowl. Add the persimmons and drizzle with the vinaigrette, and season with salt and pepper.
10. Place the salad on a plate. Top with salmon and toasted nuts.

**Note:** Substitute other salad greens for the frisee such as escarole, curly endive, watercress. Substitute stone fruits such as peaches, nectarines, pluots or plums during the summer months or pears and apples during the winter and fall.