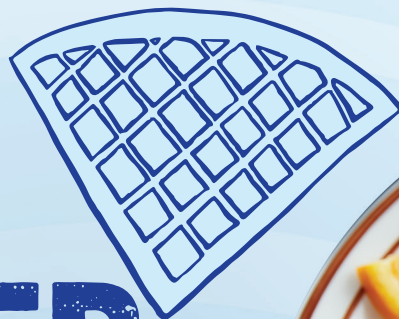
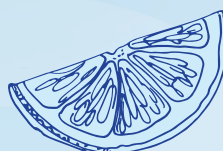




WAFFLED SALMON

with Spicy Orange

MAPLE SAUCE



A savory Belgian waffle and spicy-sweet sauce bring a breakfast fave to the dinner table in an easy, but elegant Neighborhood to Nation contest recipe: a super salmon waffle entrée that starts with a Gold Medal™ mix.

36 Servings

1 Serving = 1 Waffle

Ingredients

Spicy Orange Maple Sauce:

- 1 Cup (5 oz) Diced Carrots.
- 1 Cup (5 oz) Diced Celery.
- 1 Cup (5 oz) Finely Diced Red Bell Pepper.
- 1 Cup (6 oz) Finely Diced Green Bell Pepper.
- 1 Cup (6 oz) Finely Diced Yellow Bell Pepper.
- 1 Cup (6 oz) Finely Chopped Jalapeño Peppers, Seeded.
- ½ Cup (2 oz) Minced Garlic.
- ½ Cup (2 oz) Maple Syrup.
- 1 Cup (11 oz) Orange Juice.
- 1 Cup (9 oz) Olive Oil.
- 1 Cup (8 oz) Sherry Vinegar.
- ¼ Cup (2 oz) Honey.
- 1 Tsp Red Pepper Flakes.
- 1 Tsp Black Pepper.
- 1 Tsp Kosher Salt.

Waffled Salmon:

- 4 Cups (32 oz) Water, cool, approx. 72°F.
- 1 Cup (8 oz) Butter.
- 6 Large Eggs.
- 7 Cups (30 oz) Gold Medal™ Belgian Waffle Mix (11805).
- 36 6-oz Salmon fillets, raw, skinless.

Garnish:

- 36 Fresh Orange Slices.

Instructions

Spicy Orange Maple Sauce:

1. Place all sauce ingredients in 3-quart saucepan.
2. Cook over medium heat 40-50 minutes, stirring occasionally until sauce is reduced by half and syrupy.
3. Cover, keep warm until ready to assemble dish.

Waffled Salmon:

1. Add 1 cup water and butter to small saucepan; heat on low just until butter is melted. Remove from heat and set aside.
2. Place remaining water and eggs in large bowl; mix using wire whisk until blended and frothy.
3. Add waffle mix and combine until batter is smooth; add water with melted butter and mix until blended.
4. Dip salmon fillets into batter to thoroughly coat; place on waffle iron preheated to 375°F.
5. Close lid and press gently to close as much as possible; bake 3 ½ to 4 minutes or until waffle crust is golden brown.

Serve:

1. Place waffled salmon on individual serving plate and top with approx. 1 oz ladle of sauce; garnish with orange slice.

