

Crispy Skin Salmon, Seared Gai Lan, Braised Daikon, Ponzu Reduction

2, 6oz pieces of Salmon, skin on
1 bunch Gai Lan, leaves removed and julienned, stalks split and blanched
1 Daikon root, peeled and julienned
2 cups plus 2 T canola oil
2T garlic, chopped
8 Thai basil leaves, julienned
½ cup chardonnay
1/8 cup ponzu reduction
kosher salt, to taste
pinch white pepper



Procedure

1. Place the 2 cups of canola oil into a small (5 inch) cast iron skillet and bring up to 350 degrees.
2. Pat the salmon dry and season the salmon with the salt and white pepper and place it, skin side down into the skillet. Be careful to get your hands outta the way of any flying grease.
3. Cook for 4 to 5 minutes or until the skin is crispy and the sides are a golden brown. Flip and continue to cook until color is uniform and the fish is cooked medium rare (or more if you like). Remove from the skillet and reserve.
4. Heat 1T of oil in a sauté pan and add 1T of chopped garlic. Sauté until toasty and add the blanched Gai Lan stems. Sauté for 1 minute and add the julienned leaves. Quickly deglaze with the chardonnay, add the Thai basil leaves and reduce au sec.
5. In another skillet, place 1T of the oil