

Pecan-Crusted Salmon with Dijon Chili Cream

Marinade:

- 1/2 cup Dijon mustard
- 1/4 cup honey
- 1/3 cup fresh lemon juice
- 1 tsp chili powder
- 1 tsp salt
- 1 tsp pepper
- 4 (6 ounce) salmon fillets, skin removed

Coating:

- 2 cups plain corn tortilla chips
- 1 cup finely chopped pecans

Sauce:

- 2 cups heavy cream
- 4 green onions, thinly sliced

Soak plank for 60 minutes. Combine Marinade ingredients in large bowl; place salmon in the marinade, turning to coat thoroughly. Refrigerate 30 minutes.

Heat oven or grill and plank to 400°F. Toss tortilla chips and pecans in shallow dish. Remove salmon from bowl and reserve remaining marinade. Roll salmon in chip mixture, coating well. Place salmon on plank; roast for 20-30 minutes – until fish just begins to flake. While salmon is roasting, combine cream and remaining marinade in small saucepan over medium heat. Simmer until thickened and reduced by one-third. Stir in green onions. Drizzle over the salmon.

Accompany with Cooper-Garrod Viognier