

Memorial Blowing Of The Trumpets: Meal Idea

Tuscan Salmon

Ingredients:

Salmon
4oz Spinach
1 jar Sundried Tomatoes
1 Small Shallot Minced
2 Cloves of Garlic Minced
Bruschetta Seasoning (to taste)
2 TBSP Avocado Oil
6 Cups Half & Half
2 Sticks of Real Butter
Parsley (to garnish)
1 Bag of Potatoes
Garlic & Herb Seasoning (to taste)
1 Sheet of Puff Pastry
1 Bunch of Asparagus

Directions:

For Salmon:

1. Make a marinade for Salmon using the avocado oil and half of the bruschetta seasoning or whatever seasoning you prefer. Store in fridge for 1-2 hours before preparing
2. Heat skillet place Salmon in skillet cook until light golden on both sides

For Sauce:

1. Place all ingredients in a stock pot on low; 3 cups of half and half, the remainder of the bruschetta seasoning, half of the sundried tomatoes, 1 clove of garlic minced, 4 TBSP butter
2. Stir sauce often once the sauce has thickened, now add the spinach
3. Turn off fire or cover with lid, the sauce will be poured over Salmon

For Potatoes:

1. Boil potatoes until tender
2. Drain potatoes and use a potato ricer to make them smooth
3. Add remainder of half and half, 1 stick of butter, and garlic salt
4. Once smooth and season to your taste cover pot

Asparagus Wrapped in Puff Pastry: (Pre-Heat Oven to 350)

1. Sauté Asparagus with last clove of garlic, 4TBSP butter
2. Cut your puff pastry in squares
3. Lay 3-4 asparagus diagonal on the puff pastry squares
4. Put water on fingertips and rub on edges of puff pastry squares
5. Wrap around asparagus, then place in oven until puff pastry is golden brown

Once everything is ready, now it is time for the fun part; plating your meal! If you need tips to plate please refer to the plating article, [Happy Feast!](#)