<u>SALMON OSCAR</u>
YEILD: 2 portions

INGREDIENTS

2-4OZ PORTIONS OF ATLANTIC SALMON BUTTERFLYED
2 OZ CLEANED SNOW CRAB
2 OZ LOBSTER MEAT
1 OZ ASPARAGUS PEELED AND CUT IN HALF INCH DICE
1 OZ SHRIMP PEELED AND DEVINED
1TBSP BUTTER
PINCH OF SALT AND PEPPER

PROCEDURE

1. CUT TWO PIECES OF PARCHMENT PAPER 1 INCH THICK BY 2 FEET LONG. BRUSH WITH BUTTER JUST ENOUGH TO COVER. THIS IS YOUR BASE FOR YOUR OSCAR.
2. BUTTERFLY SALMON. PLACE YOUR SALMON ON A CUTTING BOARD. STARTING WITH THE RIGHT SIDE OF THE SALMON.
3. USING A LONG SHARP KNIFE, MAKE A LENGTHWISE CUT, CUTTING TO YOUR LEFT THROUGH THE SALMON STOPPING NEAR THE END OF THE SALMON (1/4"-1/2" REMAINING).
4. FLIPPING YOUR LEFT PIECE OPEN LIKE A BOOK, YOUR FILLET SHOULD LOOK LIKE ONE LONG PIECE WITH EVEN THICKNESS.
5. PLACE SALMON ON BUTTERED PARCHEMENT, SEASON WITH A PINCH OF SALT AND PEPPER. LAYER ALL THE REST OF THE INGREDIENTS ALONG ONE SIDE OF THE SALMON ABOUT 3 INCHES LONG.
6. THEN ROLL THE SALMON WITH PARCHEMENT AND FILLING TOGETHER SO THAT THE PARCHEMENT IS ON THE OUTSIDE, THEN SALMON, AND FILLING IS IN THE MIDDLE.
7. BAKE IN 350 F OVEN FOR ABOUT 15 MINUTES.

OPTIONS

GREAT SERVED WITH RICE AND GRILLED VEGETABLES.
HOLLANDAISE SAUCE GOES NICE WITH THE OSCAR