



## Seafood Pot Pie

### Ingredients

ITEM#	AMT.	INGREDIENT
41280	1 ½ sheets	Pillsbury Pastry Sheets
42070	2 lbs	71/90 Cooked, Peeled and Devained Shrimp
39310	3 lbs	80/120 IQF Scallops (cooked)
16841	3lbs	Sea Leg Supreme
30866	2tbs	Paprika
11306	3oz	Cognac
11515	4oz	White Wine
56921	6 oz	Butter
19775	2 cups	Culinary Cream
56496	3 QT	Heavy Cream
52135	2 cups	Cheddar Cheese
9741	3oz	Fresh Lemon Juice
26671	to taste	Kosher Salt
32206	1 tsp	Ground White Pepper
99905	1 cup	Minced Shallots

### Method

- Melt butter and sweat the shallots
- Add the paprika and mix well
- Add the wine and reduce 75%
- Add the cognac and reduce 75%
- Add the heavy cream and reduce 50%
- Add the culinary cream, bring to a simmer
- Blend in cheese and lemon juice
- Season with salt and pepper
- Drain the liquid from the shrimp and scallops
- Add the shrimp and scallops
- Dice the sealeg and add to mix
- Adjust the seasoning
- Pour into pan ½ inch from top
- Roll out crust slightly larger than pan
- Press onto mix and pinch crust on rim of pan
- Place breathing holes in crust with meat fork
- Bake at 350° until browned on top



## Pecan Crusted Salmon with Lemon Butter Sauce

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### Ingredients

ITEM#	AMT.	INGREDIENT
31891	6 oz	Vegetable Oil
25880	1 cup	Flour
99081	½ cup	Pecans, chopped fine
48260	6 oz	Liquid Egg
66535	6 each	5 oz Salmon Filet
98981	3 each	Lemons, juiced
56920	6 oz	Butter
97626	½ cup	Parsley, chopped

### Method

- *Separate flour into two halves, season one with salt and pepper, the other mix with chopped nuts and parsley*
- *Dredge salmon filet in flour, shake off excess, dredge into liquid egg then into flour nut mixture, patting well to ensure proper coating*
- *Heat sauté pan then add oil, when smoking add salmon cooking till golden on each side and cooked throughout*
- *Remove salmon from pan and squeeze lemon juice into pan, let come to a boil and add whole butter, swirl to incorporate.*
- *Pour sauce over salmon and serve immediately*



## Salmon Cakes with Cajun Remoulade

### Ingredients

ITEM#	AMT.	INGREDIENT
65535	3 lb	Salmon, cooked and flaked (usually leftover)
74034	1 lb	Red Pepper, diced 1/4"
74032	1 lb	Green Pepper, diced 1/4"
99270	1 lb	Onion diced 1/4"
56920	6 oz	Butter
31891	6 oz	Olive Oil
00000	16 oz	White Wine
97626	2 cups	Parsley, chopped
25490	2 cups	Panco Breadcrumbs

### Method

- In heavy bottom pot heat and add olive oil, butter, peppers and onions, cook until sweating
- Add white wine and bring to boil, remove from fire, add salmon and panco breadcrumbs
- Mix well and adjust seasoning and consistency (should be like stuffing)
- Add parsley and mix well
- Form into 3 oz cakes and refrigerate
- Heat sauté pan, add olive oil, pan sear cakes on both sides until golden,
- Serve immediately with Cajun Remoulade Sauce