

CITRUS GRILL SEASONING

Enjoy this tangy citrus blend with lemon aromatics and herbal complexity as either a topical seasoning or as the key ingredient in an appetizing marinade. Explore the aromatic possibilities of this multi-talented medley on bold fish such as salmon, tuna and shrimp dishes. Whether sprinkled over or rubbed on, its coarse texture also compliments chicken, pork, lamb and vegetables.

Sales Code : 5870 • Pack Sizes: 18 oz. Food Service and 25# Box



CITRUS GRILLED SALMON AND PINEAPPLE WITH ENDIVE AND RADICCHIO

- *Baron Spices Citrus Grill Seasoning*
- *7oz fillet of salmon*
- *½ head of radicchio*
- *1 endive*
- *1 one-inch slice of pineapple*
- *olive oil as needed*
- *1 T. ginger agave syrup*
- *lime wedges*
- *salt and pepper*

PREP VEGETABLES FOR GRILLING

- Slice endives lengthwise, brush with olive oil, season with salt and pepper.
- Quarter radicchio, brush with olive oil and season with salt and pepper.
- To prepare pineapple, remove the outer peel with a knife, slice into 1 inch discs, remove the core with a 1.5 inch round cutter, brush with olive oil and season with salt and pepper

GINGER AGAVE SYRUP

- Gently warm 1C. agave and steep with fresh ginger and Baron Spices Whole Black Peppercorns for 1 hour.
- Strain and set aside.

GRILLING AND PLATING

- Season the salmon fillet liberally with Baron Spices Citrus Grill Seasoning.
- Grill salmon as desired and rest on low indirect heat.
- Grill pineapple, endive and radicchio over high heat until cooked through and they have nice color.
- Plate the salmon with ½ moons of pineapple, endive and radicchio; garnish with lime wedges and ginger agave syrup.

Baron Spices
1440 Kentucky Ave.
St. Louis, MO 63110



314.535.9020
FAX: 314.535.7227
baronspices.com



Watch our
YouTube video
to see how to
prepare this
flavorful dish.