



# Cooking For The Stars School

Executive Chef Lee Conway & Executive Chef Chris Pulling



March 26 - 29, 2009



## Grilled Salmon with Wild Mushroom Paella

Serves 6

### Mushroom Paella

1 lb.	Mushrooms - Assorted wild varieties
2 tbsp.	Garlic - Chopped fine
1 tbsp.	Shallots - Chopped fine
1/4 cup	Sherry Wine
4	Roma Tomatoes - Cored and diced small
1	Green Pepper - Seeded and diced small
1 pinch	Saffron Threads
3 cups	Chicken or Vegetable Stock
1 1/2 cups	Rice
1 pinch	Salt - To taste
1 pinch	Pepper - To taste
2 tbsp.	Unsalted Butter - Optional

1. Place two gallon pot on stove over medium high heat.
2. Add oil, shallots and garlic. Cook until translucent.
3. Add mushroom and sherry wine. Cover and cook 4 to 5 minutes stirring occasionally. Remove lid and continue cooking until all of moisture is removed.
4. Add tomatoes, green peppers, saffron and stock. Bring to a boil.
5. Add rice stirring one time. Replace lid and lower heat to medium low and cook 12 to 15 minutes. (No peeking and no stirring).
6. While Paella cooks, prepare Salmon!

### Grilled Salmon

2 lbs.	Salmon Fillets - Boneless & Skinless
1 tbsp.	Olive Oil - To coat before grilling
1 pinch	Salt - To season
1 pinch	Black Pepper - To season

1. Pre-heat grill at medium temperature. Once grill is hot, it should be scrubbed with a grill brush and wiped down with a towel coated in vegetable oil. This will help season the grill and prevent sticking.
2. Portion Salmon. If the Salmon appears wet, it can be rubbed gently with a paper towel to remove any surface moisture.
3. Place Salmon in medium sized mixing bowl, add oil and season with salt and pepper. Turn Salmon to evenly coat each piece.
4. Place each piece of Salmon on the hot cleaned grill skin side up. Cook 3 -to - 4 minutes depending on size. Turnover and cook an additional 3 -to- 4 minutes or until desired doneness. (I like mine medium with a little bit of pink through the center).

### To Finish the Dish...

1. Remove lid from Paella, add butter and season with salt and pepper.
2. Place complete Paella on a bowl or plate. Top with grilled Salmon and serve.