

TOMATO FENNEL RELISH:

- 2 cups of grape tomatoes
- ½ yellow onion
- 2 cloves of fresh garlic
- ½ bunch fresh Italian parsley
- ¾ tbsp ground fennel seed
- 1 tsp chili flakes
- 1 tbsp Maple Syrup
- 1 ½ tbsp balsamic vinegar
- 1 tbsp olive oil
- Salt and pepper to taste

Slice and quarter the grape tomatoes. Dice yellow onion and garlic cloves. Dice Italian parsley until fine.

Place the pan on the stove and turn it on to medium heat. Let warm for 3-4 minutes. Add in olive oil, yellow onions, and garlic, and cook down for 2-3 minutes. Once translucent add in your grape tomatoes. Cook for 3 minutes till tomatoes begin to soften. Add in your ground fennel seed, chili flakes, and salt and pepper to taste. Cook for another 2 minutes. Add in your balsamic vinegar and turn the heat down to medium-low. De-glaze with maple syrup and cook for another minute. Add in your Italian parsley, mix, and remove from heat to let cool.

QUICK PICKLED RED ONIONS:

- 1 red onion (sliced thinly)
- 1/3 cup of white vinegar
- 1 tbsp rice vinegar
- 1 tsp mirin
- 1 tbsp white sugar
- 1 tbsp salt
- 1/2 cup of warm water

Thinly slice red onion and place in a bowl. Add white vinegar, rice vinegar, mirin, sugar, and salt into a measuring cup. Add in warm water and stir until sugar and salt are totally dissolved. Pour brine over red onions and place in the fridge for 35-45 minutes. Ensure that your red onions are completely covered by the brine.

CRISPY PANCETTA

- 4-6 medallions of pancetta (Italian bacon)
- Salt & pepper to taste

Season each piece of pancetta with salt and pepper. Keep in mind pancetta already has a high salt content so go heavier on the pepper rather than the salt. Cook pancetta in the oven at 400 Celsius for 10 minutes or until ¾ cooked. Pull out tray and let rest. The pancetta will go back in with salmon fillets for 5-6 minutes to finish crisping. Just wait...



TARRAGON DIJON AIOLI

- 1 $\frac{3}{4}$ cup of mayonnaise
- $\frac{1}{2}$ cup of grainy dijon mustard
- 1 $\frac{1}{2}$ tsp Keens hot mustard
- 1 $\frac{1}{2}$ tsp olive oil
- 1 fresh lemon juice and zest
- 1 tbsp fresh tarragon
- 1 tsp dried tarragon
- Salt and pepper to taste

In a bowl add in your mayo, grainy dijon, hot mustard, olive oil, and dried tarragon. Finely dice your tarragon, juice and zest your lemon and add in your bowl. Season with salt & pepper. Mix well and refrigerate for 20-30 minutes.

PREPPING/COOKING WILD SOCKEYE SALMON

- 1 side of wild sockeye salmon
(skin on)
- 1 tbsp grapeseed oil

Place the salmon on the cutting board with the skin-side down. Place your knife at the base of the tail at a 45-degree angle. Make a small incision till the blade touches the top of the skin. Slowly drag your knife across the top of the skin while your non-cutting handle gently pulls on the skin. Let your knife do the work. Once you have dragged your knife to the end of the side of the salmon remove the skin and set it aside. Take a thin slice off the belly and on each side of the piece of salmon. Then fillet each piece into approximately 5-6oz pieces. Your salmon should yield approximately 4-5 nice fillets.

Turn on heat to high and let your non-stick frying pan warm up for 2-3 minutes. Season each piece of salmon with salt & pepper. Add your grapeseed oil into a pan and sear salmon for 1 minute on each side or till golden brown on flesh. Place salmon fillets on a baking tray with pancetta and cook in the oven for 5-6 minutes at 400 Celsius. Take out of the oven and let rest for 2-3 minutes.

CLUBHOUSE ASSEMBLY

- Brioche buns
- Arugula
- Prepped ingredients

Drizzle olive oil on each brioche bun and season with salt & pepper. Place in oven on a low broil for approximately 1 minute. Remove buns from the oven once golden brown. Put tarragon dijon aioli on both sides of the bun. Add a healthy amount of tomato fennel relish to the bottom of the bun. Put pickled red onion on top of the relish. Place arugula on the top of the bun. Put wild sockeye salmon on top of relish/red onions. Put crispy pancetta on top of salmon and place top bun on to finalize the clubhouse. Serve and pair with the GoodTimes Pink Grapefruit Gin and Tonic.

There you have it, my friends. Cheers!