

## **Grilled Soy Bay d'Espoir Salmon Steaks with Papaya Chutney**

**By: Chef Steve Watson**

### **Papaya Chutney**

#### **Ingredients:**

1 kg. Papaya  
100 g. Cashew Nuts  
50 g. Fresh ginger root  
3 Cloves garlic  
2 Fresh hot red chilies  
225 g. Golden raisins  
450 g. Brown sugar  
480 ml. Cider Vinegar  
2 tsp. Salt  
48 ml. Olive oil  
1 pint halved Cherry tomatoes



Mix all ingredients together and refrigerate overnight and serve as a side dish with the Atlantic salmon.

### **Soy Atlantic Salmon Steaks**

#### **Ingredients:**

4 Atlantic salmon steaks (approx. 6 ounces ea.)  
1 tbsp. Soy sauce  
1 tbsp. Honey  
1 tsp. Grated fresh ginger  
4tsp Olive oil

#### **Directions:**

Heat the grill to medium heat. In a small bowl, whisk together soy sauce, honey and ginger. Place Atlantic salmon on a prepared baking sheet and brush with the soy mixture. Grill until browned on top and opaque throughout, 5 - 6 minutes. Serve with the Papaya Chutney.