



# Maple Chipotle Salmon, Risotto Cakes, & Butternut Squash w/Butterscotch Sauce

Joseph Petrowsky

## Risotto Cakes

### Ingredients

8 cups of chicken stock  
3 tablespoons oil  
½ cup of chopped shallots  
3 cups Arborio rice  
1 cup of white wine  
½ grated Parmesan cheese  
1 tablespoon of dry thyme  
2 tablespoons of parsley  
Salt & black pepper

### Instructions

1. Melt butter and oil.
2. Saute shallots around 2-3 minutes.
3. Add rice, saute for 3 minutes.
4. Add white wine.
5. Add chicken stock.
6. Stir until liquid is fully absorbed.
7. Cool down.
8. Form into cake shape.
9. Sear to a nice golden brown.
10. Reheat in the oven to 165°.

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# Maple Chipotle Salmon, Risotto Cakes, & Butternut Squash w/Butterscotch Sauce

## Roasted Butternut with Butterscotch Sauce

### Roasted Butternut Squash Ingredients

10 lbs of Butternut Squash  
2 tablespoons of salt  
1 tablespoon of black pepper  
3 tablespoons of dry thyme  
1 cup of oil

### Roasted Butternut Squash Directions

1. ¼ inch dice butternut squash.
2. Add all ingredients to a bowl.
3. Roast until tender.
4. Add butterscotch sauce over butternut before service.

### Butterscotch Sauce Ingredients

4 tablespoons of butter  
1 cup of dark Brown Sugar  
½ teaspoon kosher salt  
¾ cup of heavy cream  
2 teaspoons vanilla extract

### Butterscotch Sauce Instructions

1. Melt butter.
2. Add brown sugar and salt.
3. Cool until bubbly.
4. Add cream.
5. Add vanilla.

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# Maple Chipotle Salmon, Risotto Cakes, & Butternut Squash w/Butterscotch Sauce

## Maple Chipotle BBQ Salmon (Entree)

4lbs Salmon

### BBQ Rub Ingredients

4 tablespoons of granulated onion  
4 tablespoons of granulated garlic  
1 tablespoon of cinnamon  
6 tablespoons of ground cumin  
6 tablespoons of hickory bacon spieles  
4 tablespoons of brown sugar  
4 tablespoons of chili powder  
1 tablespoon of salt  
1 tablespoon of black pepper

### BBQ Sauce Ingredients

1/2 cup of real maple syrup  
1 cup of brown sugar  
1 cup of apple cider vinegar  
2 oz of chipotle peppers  
2 cups of ketchup  
1/4 cup of BBQ rub

### Instructions

1. Mix BBQ rub.
2. Puree chipotle peppers.
3. Simmer all ingredients for the BBQ sauce for about an hour.
4. Cut salmon in 4 oz portions.
5. Rub BBQ rub on them.
6. Grill marked salmon.
7. Finish salmon in the oven with BBQ sauce to 155C.