

Chef from the Hood Recipes

**Chef:**

John Alexander

Restaurant:

Bodega Harbour Restaurant & Yacht Club, Bodega Bay

Recipe:

Papaya Mango Salsa and Pineapple Gastrique!

Ingredients:

1 papaya
2 mango
1 jalapeño
1/2 a bunch of cilantro
1/2 teaspoon chopped fresh garlic
1/2 teaspoon chopped fresh ginger
1/2 small red onion
juice of 1 lime
salt & pepper to taste

.. Chef John Alexander serves his slightly sweet, slightly
.. hot and always refreshing salsa at Bodega Harbour with
.. lighter meats (pork or veal chops); poultry (Liberty duck
.. or Rocky chicken) or with the fresh king salmon that's
.. caught right outside Bodega Bay! He prefers to pan sear
.. the meat, then serve it in a pool of warm pineapple
.. gastrique finally topping the meat with salsa. Recipes
.. makes about 3 cups of salsa and 10 ounces of gastrique.

.. Prep each ingredient and add to bowl: papaya: Cut
.. papaya in half lengthwise. Use a large metal spoon to
.. scoop out seeds, then scoop meat from skin (as you
.. would an avocado). Discard skin & seeds. Cut papaya
.. meat into small dice. mango: Inside mango is a large, flat
.. oval-shaped seed. Cut mango following contour of seed.
.. Try to remove as much meat as possible from the seed.
.. You will have a few flat pieces and some smaller pieces
.. from each mango. Cut flat pieces into thirds lengthwise.
.. Run the knife along each piece separating the skin from
.. the meat, as if filleting a fish. Discard skin & seeds. Dice
.. mango meat. jalapeño: Cut top off and again into fourths
.. lengthwise. Use a paring knife to scrape out seeds and
.. membrane. Slice into very thin strips, then dice. Wash
.. hands and avoid touching eyes or face after handling
.. jalapeño! cilantro: Rinse cilantro in water, picking out
.. wilted or black leaves. Remove leaves from stem and
.. rough chop leaves. red onion: peel & finely dice. lime:
.. squeeze juice over all diced produce in bowl, mix and
.. add salt & pepper to taste. Cover bowl of salsa and
.. refrigerate for 2 to 3 hours or better yet, make salsa the
.. night before serving it.

Pineapple Gastrique!

In a 6" square of cheesecloth place: 2 tablespoons
EACH of cumin seed, coriander seed & white
peppercorns. Add two chopped jalapeños. Secure sachet
with string, Cut off excess cloth & string. Place sachet in
a pot of 1/2 gallon pineapple juice. Simmer on medium
until reduced by 3/4. Remove sachet, squeezing last bit
of liquid flavor into pot. In another pot simmer 1 cup
EACH of sugar & Champagne vinegar until reduced by
1/2. Add reduced sauces together.