

# Cooking at Riegelmann's

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## Barbecue Salmon with Sweet Corn Salsa

4 six ounce filets of salmon  
Prepared barbecue sauce (recipe follows)  
Corn salsa (recipe follows)

Cook salmon on your barbecue or in the oven until just pink in the middle, halfway through the cooking process baste with prepared bbq sauce then serve topped with the sweet corn salsa. This is delicious on a green salad or on a bed of brown rice.

### Barbecue Sauce

1 quart medium barbecue sauce  
¼ cup soy sauce  
¼ cup red wine  
¼ cup lemon juice  
¼ cup worcestershire  
¼ cup red wine vinegar  
½ medium yellow onion minced finely  
Pinch red chili flakes  
¾ cup brown sugar

Combine all ingredients in a heavy bottom saucepan, bring to a gentle simmer.  
Taste & adjust seasoning  
Chill & hold for service

### Sweet Corn Salsa

corn kernels from two ears of corn  
¼ cup diced yellow onion  
¼ cup diced red bell pepper  
¼ diced poblano pepper  
1 teaspoon chopped fresh garlic  
1 tablespoon olive oil  
1 teaspoon lime juice  
Salt & pepper to taste