

# FOOD

## Fast Salmon with a Ginger Glaze



This glaze is really wonderful on salmon, but equally delicious on swordfish, halibut, tuna, or any other firm, full-flavored fish. Recipe makes 4 servings.

### Ingredients:

- 4 (8 ounce) fresh salmon fillets
- salt to taste
- 1/3 cup cold water
- 1/4 cup seasoned rice vinegar
- 2 tablespoons brown sugar
- 1 tablespoon hot chile paste (such as sambal oelek)
- 1 tablespoon finely grated fresh ginger
- 4 cloves garlic, minced
- 1 teaspoon soy sauce
- 1/4 cup chopped fresh basil

### Directions:

1. Preheat grill for medium heat and lightly oil the grate.
2. Season salmon fillets with salt.
3. Place salmon on the preheated grill; cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.
4. Combine water, rice vinegar, brown sugar, chile paste, ginger, garlic, and soy sauce in a small saucepan over medium heat.
5. Bring mixture to a boil, reduce heat to medium and simmer until barely thickened, about 2 minutes.
6. Sprinkle basil on top of salmon; spoon glaze over basil.



## The Big Easy Jambalaya

his flavorful dish is perfect for a Mardi Gras party, and it really is 'big easy.' The recipe can be easily doubled to serve 16 by using 2 packages of Jambalaya Mix, doubling all the other ingredients and cooking in a Dutch oven or saucepot. Recipe makes 8 servings.

### Ingredients:

- 1 tablespoon olive oil
- 1 medium onion, chopped
- 1 medium green bell pepper, chopped
- 1 medium yellow bell pepper, chopped
- 1 (14.5 ounce) can fire roasted or regular diced tomatoes, undrained
- 1 cup water
- 1 (8 ounce) package ZATARAIN'S® Reduced Sodium Jambalaya Mix
- 1 pound large shrimp, peeled and deveined
- 1 (12 ounce) package andouille sausage, cut into 1/4-inch slices
- 1/4 cup chopped fresh parsley (optional)

### Directions:

1. Heat oil in large deep skillet or 5-quart Dutch oven on medium heat. Add onion and bell peppers; cook and stir 7 minutes or until vegetables begin to soften.
2. Stir in tomatoes, water and Jambalaya Mix. Bring to boil. Reduce heat to medium-low; cover and simmer 15 minutes.
3. Stir in shrimp and sausage. Cover and cook 10 minutes longer or just until shrimp turn pink and rice and vegetables are tender, stirring occasionally. Remove from heat. Let stand 5 minutes. Sprinkle with parsley, if desired.

## Grilled Mediterranean Greek Pizza

With Sundried Tomato Chicken Sausage; Original recipe makes 4 servings.

### Ingredients:

- 1 (12 ounce) package al fresco® All Natural Sun Dried Tomato with Basil Chicken Sausage
- 1 (14 ounce) package baked pizza crust (such as Boboli)
- 2 tablespoons garlic flavored olive oil
- 2/3 cup pizza sauce
- 1 cup shredded Italian cheese blend, reduced fat
- 1/3 cup crumbled feta cheese with basil and tomato
- 1 1/2 teaspoons dried oregano

### Directions:

1. Preheat grill on medium setting.
2. Place sausages on an oiled grill rack, set 4 to 5 inches over heat. Grill, using the direct grill method, turning links with tongs, until cooked throughout, about 7 to 9 minutes or until the internal temperature reaches 165 degrees F. Cool slightly and cut into 1/4 to 1/2-inch slices.
3. Brush both sides of pizza crust with olive oil. Gently place pizza crust, top-side down on grill rack. Grill for 2 to 3 minutes until crust is warm. Turn crust over.
4. Quickly spread pizza sauce on cooked side of pizza crust, then arrange sliced sausage on top of crust. Sprinkle with cheese and oregano. Grill over direct medium heat. Cover with grill lid or tent with foil.
5. Grill for 8 to 10 minutes or until toppings are warm and cheese has melted. Cut into wedges and serve.



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THURSDAY 7/4

FIREWORKS!!

JOE LOUIS WALKER  
MarchFourth Marching Band • Dusty 45s  
Ted Robinson • Tee Slim & the Tailwalkers  
Huckle • Ray Booneville • Soul Vaccination • More!

FRIDAY 7/5

ERIC BURDON & the Animals  
KARL DENSON'S Tiny Universe  
CHUBBY CARRIER • ALLEN STONE  
HOT 8 BRASS BAND  
Lil Wayne • Sandi Thom • Eldridge Gray  
Karen Lovely • More!

SATURDAY 7/6

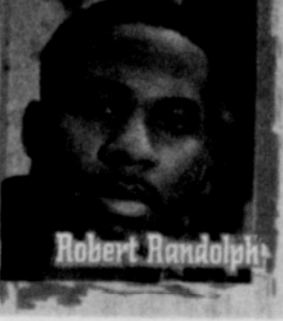
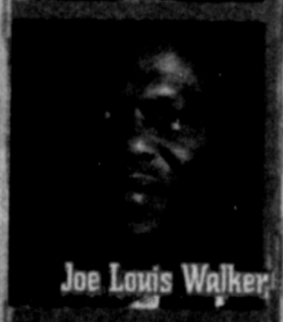
JOHN HIATT & the Combs • NIKKI HILL  
NORTH MISSISSIPPI ALLSTARS  
CHUBBY CARRIER  
Denny Dick • Duffy Baker • Blind Boy Paxton  
David Vest • Scott Pemberton • More!

SUNDAY 7/7

FESTIVAL PASS REQUIRED

ROBERT PLANT  
Presents the Sensational Space Shelters  
TAJ MAHAL TRIO • MAVIS STAPLES  
ROBERT RANDOLPH & The Family Band  
Kim Maste • Linda Hornsuckle  
Cooper • John Primer • More!

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Zydeco Swamp Ramp • Dance Competitions  
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July 4-5-6: Suggested donation: \$10 PLUS 2 cans of food  
Sensational Sunday, July 7: Sunday Single Day Pass: \$50 • 4 Day Pass: \$60

100% of gate donations, ticket and pass sales help Oregon Food Bank fight hunger • PASSES REQUIRED FOR ENTRY ON SUNDAY

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