

Recipe courtesy of Chef Brad Phillips
Even Keel Fish & Oyster, Fort Lauderdale

GRILLED SCOTTISH SALMON Arugula Salad



4 oz baby arugula
1/4 cup blanched green beans
1/4 cup shaved fennel
1/4 cup orange segments
1/4 cup avocado
1/4 cup shaved red radish
1/2 teaspoon salt
1 teaspoon black pepper
3 tablespoons buttermilk dressing (see recipe below)

Buttermilk Dressing

Mix in a blender:

1 teaspoon worcestershire
4 teaspoons Tabasco
4 each lemon juice and zest
4 oz shallot
1 oz garlic

Fold blended mix with: 10 oz buttermilk