



HONEY GARLIC GLAZED PIKE

Serves 6 people

Honey Garlic Pike

- 2 1/2 lbs. fresh Pike (cubed)
- 1/4 cups canola oil
- 1 tbsp. chopped garlic
- 1 tsp. sea salt
- 1 tsp. cracked black pepper
- marinate overnight

Beer Batter

- 2 cups all purpose flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. dill
- 1/2 tsp. lemon pepper
- 2 cups beer
- prepare just before use.

Glaze

- 1 cup honey
- 1/8 tsp. salt
- 1 tsp. chopped garlic
- 1 tsp. black sesame seeds
- put all ingredients in a sauce pot and bring to simmer

Method

- Roll pike cubes in lightly seasoned flour and shake off excess flour from cubes.
- Dip floured cubes in batter.
- Using two wooden skewers, one to remove each cube from batter and the other to release the cube into a 350 F deep fryer.
- Cook cubes until golden brown (approx. 2 –3 minutes).
- Remove pike cubes and drain on paper towel for about 1minute.
- Glaze pike with honey garlic mixture just before service.
- Garnish with black sesame seeds and or finely sliced chives.
- Serve on the shores of one of Saskatchewan's premier lakes or in your backyard patio.
- Serve with your favorite potatoes or rice, as a main dish or even as an hors d'oeuvre.

This recipe courtesy Executive Chef Steve Driver and Sous Chef Rusty Penno from Boffins.

Boffins offers cooking classes to its members on a monthly basis. Classes range from themes such as Asian cuisine, East Indian cuisine and summer BBQing to bread making, soups and stews. Guests are taken through the process of preparing items from scratch with hands-on training.

Classes are both entertaining and informative, with on- and off-topic discussions featuring a wealth of knowledge and kitchen lore shared by both chefs and managers. The finale of the class comes when everyone is seated at a large table together and returns to the kitchen with plate in hand to sample the foods that have been prepared.

For schedules and costs contact Ray Dulos at 249-5344.

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