

**Northern** *New*  
*England*  
**Home, Garden,  
Flower Show**

**Chef Steven Harding**  
**Wolfeboro Inn, NH**

**Portuguese Sausage Mussels with  
White wine and Tomatoes**

1 lbs mussels, cleaned  
¼ cup Olive oil  
½ cup Spanish onions diced  
¼ tsp crushed red pepper  
1 tbs fresh garlic minced  
½ cup Chorizo Sausage, diced  
1 cup Diced Plum Tomatoes  
½ cup white wine, not a cheap one either  
½ cup chicken stock  
¼ cup chopped Parsley  
Butter- as much as you would like  
Salt and pepper to taste  
In a large sauce pan add olive oil,  
sausage, onions, red pepper and garlic.  
Saute till onions are translucent. Add  
remaining ingredients and stir. Cover  
and let cook on high heat for 5 minutes  
or until mussels are cooked.

**Bourbon Glazed Salmon with  
Mango Salsa**

1 6 oz salmon filet  
2oz ketchup  
2 oz bourbon  
2 oz brown sugar  
1 ½ tsp crushed red pepper  
2 slices applewood smoked bacon  
¼ cup water  
1 mango, small dice  
1 oz minced red pepper  
1 oz minced green pepper  
½ oz chopped cilantro  
Whisk together ketchup, bourbon, sugar and  
crushed red pepper. Set aside.  
Wrap salmon filet with bacon end over end.  
Place on a ¼ sheet pan or other small oven  
safe pan. Set in oven at 400 degrees for 10  
minutes. Remove and spoon bourbon  
mixture over the salmon and add the water  
to the base of the salmon and return to the  
oven for an additional 10 minutes.  
For mango salsa, mix mango, red pepper,  
green pepper and