

**Maple-Mustard Glazed Smoked Sable with Beets and Horseradish Vinaigrette**  
**By Michael Leviton, chef and owner, Lumiere**

4 two ounce pieces of smoked sable (the more cube-like, the better)  
2 ounces maple syrup  
7 tablespoons Dijon mustard  
1 tablespoon sherry vinegar  
1 tablespoon canola oil

4 small red beets – tops removed  
4 tablespoons seasoned white wine vinegar (recipe follows)  
4 tablespoons water

¼ cup seasoned white wine vinegar  
¼ extra virgin olive oil  
Freshly grated (or prepared) horseradish  
1 tablespoon minced chives

*To season the vinegar:*

1 cup white wine vinegar  
1 cup sugar  
2 teaspoons kosher salt

Combine all the vinegar, sugar and salt in a non-reactive pan and heat until the salt and sugar have dissolved. Cool to room temperature. Use as directed.

*For the beets:*

Preheat the oven to 450 degrees.

Wash the beets and place on a 12 inch by 12 inch square of aluminum foil. Fold up the sides and pour in the water and vinegar. Seal the top by folding over the edges of the foil. Place the foil package in a sauté pan and bake in the oven for about 1 hour or until easily pierced with the tip of a knife. Remove the beets from the foil package and, when cool enough to handle, peel.

Coarsely chop the beets and puree in a food processor. The puree will not get very smooth. This is not a problem. Remove the puree from the processor and reserve.

*For the Vinaigrette:*

Combine the vinegar and extra virgin olive oil in a mixing bowl and whisk well. Add the horseradish to taste, Right before service, add the chives and mix well.

*For the Smoked Sable:*

Combine the maple syrup, mustard and sherry vinegar and whisk well. Place the smoked sable in the glaze and let marinate for about 10 minutes.

Heat a small sauté pan over medium heat. Add the canola oil and then the smoked sable portions (excess glaze removed). Cook for about one minute or until the glaze caramelizes. Flip the fish over and cook for another minute or so, until the sable is warmed through.

Meanwhile, heat the beet puree in a small sauté or sauce pan. Add the chives to the vinaigrette.

Place a spoonful of the puree in the center of each of four plates. Top with the sable and drizzle the vinaigrette around.