

Salmon with Pickled Ginger and Basil Butter Sauce

Phillis Carey, from a cooking class



Another winning Phillis Carey recipe.

36 ounces salmon fillets, in 6-ounce steaks

1 cup dry white wine, not Chardonnay

1/4 cup rice vinegar, not seasoned style

2 whole shallots, chopped

1 tablespoon fresh ginger, chilled

3 tablespoons pickled ginger, divided use

1 1/2 cups unsalted butter

2 tablespoons unsalted butter

Salt & Pepper to taste

1 tablespoon fresh basil, minced

Serving Ideas: This can also be made with halibut. Broccoli or asparagus are great sides for this.

Servings: 6

Chardonnay is too tart for this dish - the chef preferred a Sauvignon Blanc or something a little sweeter.

1. Preheat oven to 375. Arrange salmon fillets on a parchment lined baking sheet.
2. In a heavy saucepan over high heat, bring to a boil the wine, vinegar, shallots, fresh ginger and HALF of the pickled ginger. Boil it until it is reduced by half. (You can do this up to one day ahead.) Reduced heat to medium low and slowly add the 1 1/2 cups of butter, one tablespoon at a time. Do NOT boil. Strain the sauce, then season with salt and pepper and stir in the basil and remaining pickled ginger.
3. Melt the remaining 2 T. of butter and brush on the salmon. Season with salt and pepper and roast in the oven for 20 minutes, or until just cooked through. Serve salmon with some of the sauce and pour remaining sauce in a pitcher and serve at the table.

Per Serving (excluding unknown items): 674 Calories; 56g Fat (76.9% calories from fat); 35g Protein; 3g Carbohydrate; trace Dietary Fiber; 223mg Cholesterol; 214mg Sodium. Exchanges: 5 Lean Meat; 0 Vegetable; 10 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>