

PORCINI DUSTED COPPER RIVER SALMON + WILD MUSHROOM THYME JUS

INGREDIENTS:

4 salmon steaks or filets (4-6 oz portions)
Olive oil or vegetable oil
1 oz dried porcini mushrooms (ground to fine dust in a spice grinder)
1 onion, julienned/caramelized to deep golden brown
2 TBS shallots, minced
1 TBS garlic, minced
1 TBS olive oil
1 TBS butter
2 Cs sliced mushrooms (portabella, shitake, crimini &/or morel)
1/2 C Pinot Noir
2 Cs chicken stock
1/2 C veal or beef stock
1 TBS soy sauce
1 tsp brown sugar
1 tsp salt
1/2 tsp black pepper

DIRECTIONS:

Rub fish with olive or vegetable oil; sprinkle with salt & pepper - coat liberally with porcini powder. Heat sauté pan over high heat, lightly coat bottom of pan with oil - cook fish 2-3 minutes per side, depending on thickness (you may need to finish in 350° F over for up to 5 minutes) - top with sauce + place mushroom alongside on plate to serve.

For sauce: Sauté shallots & garlic in olive oil & butter - add caramelized onions & mushrooms - continue cooking 2-3 minutes till mushrooms are just soft. Deglaze with Pinot Noir & reduce till almost dry, then add chicken stock & reduce by half - add veal or beef stock & simmer till slightly thick - add soy, sugar, salt & pepper.

Wine: Merlot

Serves: 4