

SEARED Copper River SALMON/GINGER CREAM & GRILLED OYSTER MUSHROOMS

INGREDIENTS (for salmon):

4 salmon steaks or filets (4-6 oz portions)
Olive oil or vegetable oil
1 TBS olive oil
1 TBS butter
3/4 C pickled ginger, minced
2 TBS shallots, minced
2 TBS onions, minced
1 tsp garlic, minced

2 TBS mirin or soy sauce
1 C Chardonnay
2 C cream
2 TBS lime juice
1 tsp salt
1/4 tsp white pepper
Extra pickled ginger (for garnish)
3 green onions, cut on bias

INGREDIENTS (for sauce):

4 large pieces of oyster mushrooms
2 TBS soy sauce
1 TBS rice vinegar

1 TBS oil
pinch of sugar

DIRECTIONS:

Rub fish with olive or vegetable oil. 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 oven for up to 5 minutes) - top with ginger sauce & mushrooms.

For sauce: Sauté (olive oil & butter) shallots & onions & garlic + pickled ginger (2-3 minutes) - then add mirin or soy + Chardonnay - reduce till almost dry, then add the cream - reduce by half - add lime & season to taste.

Wine: Riesling or Chardonnay

Serves: 4