



NEAH BAY KING SALMON WITH MUSTARD BUTTER SAUCE





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INGREDIENTS

SALMON

- Skinless salmon fillet.....**4 (6-oz) pieces**
- Canola oil.....**2 tbs**
- Unsalted butter.....**2 tbs**
- Kosher salt and pepper.....**Pinch**

BEURRE BLANC

- Dry white wine.....**1/2 cup**
- White-wine vinegar.....**1/4 cup**
- Finely chopped shallot.....**2 tbs**
- Whole white pepper, or to taste.....**1 tsp**
- Unsalted butter, cut into tablespoon-size pieces and chilled.....**2 sticks (1 cup)**
- Whole grain mustard.....**2 tbs**

PREPARATION

SALMON

Preheat skillet over medium high heat add Canola oil and butter. Pat salmon dry and sprinkle with salt and pepper. Carefully place salmon in skillet, skin side up and sear for about 3 minutes, turn over and cook for another 3 minutes or until internal temperature reaches 130 degrees. Move salmon to a platter and tent with foil until ready to serve.

BUTTER SAUCE

Boil wine, vinegar, white pepper and shallot in a 2 to 3 quart heavy saucepan over moderate heat until liquid thickens and reduced to 2 to 3 tablespoons, about 15 minutes. Reduce heat to moderately low and add a few tablespoons butter, whisking constantly. Add remaining butter a few pieces at a time, whisking constantly and adding new pieces after previous ones have completely liquefied, lifting pan from heat occasionally to cool mixture.

Remove from heat, and pour sauce through a medium-mesh sieve into a sauceboat, pressing on and then discarding shallot. Add mustard and serve immediately.



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