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NAPA CELLARS

SALMON WITH RED WINE SAUCE

Pair with Napa Cellars Cabernet Sauvignon

We paired an intensely spiced sauce with salmon to show how delicious fish with red wine can be. (The sauce is also tasty with meat or simple fettuccine.) A nicely layered Napa Cellars Cabernet Sauvignon with its aromas of blackberry, licorice, cedar and cocoa is an excellent partner for the rich-textured salmon and complex, dark red sauce.

Serves 4

INGREDIENTS:

2 12 oz. pieces salmon fillet, or 4 6 oz. pieces
1 teaspoon bacon fat (drippings)
1½ cups dry red wine
1 Tablespoon minced shallot (about 1 medium)
½ teaspoon each whole black peppercorns and whole allspice
1 Tablespoon fresh ginger, peeled and finely minced or shredded
1 Tablespoon minced garlic
6 Tablespoons cold unsalted butter
⅛ – ¼ teaspoon salt

INSTRUCTIONS:

Preheat oven to 425 degrees. Pat salmon dry and season with salt. Melt bacon fat in 1 or 2 large nonstick skillets over medium-high heat; sear salmon pieces on non-skin (inner) side until golden, about 5 minutes. Turn fish, cooked side up, onto a baking sheet and put in hot oven while you make the sauce.

Crush the peppercorns and allspice very well with the back of a slotted spoon. Wipe out skillet and add wine, shallot, spices, ginger and garlic; bring to a simmer over low heat and reduce by about half (you should have about ¾ cup liquid). Cut the cold butter in 10–12 pieces and whisk in 2 at a time, keeping just below a simmer so they melt continuously. Add salt and correct seasoning if needed. Keep warm but do not let the sauce approach a boil.

When salmon is barely cooked through, about 9–15 minutes depending on thickness (check with a small knife), immediately remove from oven and keep warm. To serve, divide into serving pieces. Pour sauce over fish and serve immediately.

FOUR DECADES IN THE NAPA VALLEY

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