

Salmon Fillets with White Wine and Spices

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This oh-so-savory salmon dish combines the aromatic flavors of fresh herbs and the delicate nuances of white wine, bringing them together in an unforgettable and hearty dinner. Bacon fat imparts a smoky flavor while lemon juice and spices add a delicious and zesty flavor to the moist salmon fillets. Serve over rice, or with a seasonal salad.

Ingredients:

1 ½ lb of salmon fillets.
1 garlic clove, crushed and minced
½ cup of dry white wine
6 tablespoons of butter
2 tablespoons of bacon drippings
2 tablespoons of lemon juice
1 teaspoon of whole tarragon
½ teaspoon of oregano leaves
½ teaspoon of thyme leaves
Rice, to serve with

Directions:

1. Preheat oven to 400 degrees F.
2. In medium frying pan, fry bacon until it renders 2 tbsp of drippings. Remove bacon (only drippings are needed).
3. Add salmon to bacon drippings, and saute salmon fillets over a medium dish until cooked nearly through. Remove to a baking dish and keep warm.
4. Add 1 ½ of the white wine and deglaze pan, scraping residue from pan over the fish.
5. In saucepan, melt butter and add crushed garlic, tarragon, oregano and thyme. Cook for about 3 minutes, stirring occasionally, until garlic becomes aromatic and tender. Remove from the heat and add the lemon juice and remaining white wine.
6. Pour this sauce over top of the salmon. Bake at 400°F for about 10-12 minutes.
7. Serve over rice, spooning pan juices over top.

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