



# Locals Choice Club

Recipe for pairing with Locals Choice  
Club December 2008 Selections

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707. 857.4900

## Salmon Roasted in a Dome of Couscous

Serves 4

- 1 c. boiling water
- 1 c. instant couscous
- 2 tbsp. extra-virgin olive oil
- 2 slices lean bacon, cut into 1/4-inch dice
- 1 garlic clove, minced
- ¼ c. golden raisins, coarsely chopped
- 3 tbsp. green olives, pitted and chopped
- 2 tbsp. capers, chopped
- 3 tbsp. pine nuts, toasted and coarsely chopped
- 1 tablespoon chopped flat-leaf parsley
- Salt and freshly ground pepper
- Four 6-ounce center-cut salmon fillets, skinned
- 1 large leek, white and tender green parts only, halved lengthwise and sliced crosswise 1/4 inch thick
- 1/2 cup Pinot Noir
- 2 tablespoons red wine vinegar
- 1 medium shallot, thinly sliced
- 1 stick (4 ounces) well chilled unsalted butter, sliced into tablespoons



1. Preheat the oven to 375°. In a small heatproof bowl, pour the boiling water over the couscous. Cover with a plate and let stand until the water has been completely absorbed, about 20 minutes.
2. In a small skillet, heat 1 tablespoon of the olive oil. Add the diced bacon and cook over moderate heat until it is lightly crisp, about 4 minutes. Add the minced garlic and cook until the garlic is fragrant. Remove the bacon from the heat and stir in the olives, raisins, capers, pine nuts, parsley and couscous. Season lightly with salt and pepper.
3. Put the salmon fillets on a lightly buttered gratin dish or baking dish, skinned side down, not touching each other and season with salt and pepper and drizzle with a little olive oil. Carefully mound the couscous on the fillets, pressing lightly to help it adhere. Bake the salmon in the upper third of the oven for about 20 minutes, or until the topping is crisp and the salmon is just cooked through.
4. Meanwhile, in a medium saucepan, heat the remaining 1 tablespoon of olive oil. Add the leek, cover and cook over moderately low heat until softened, about 6 minutes. Scrape the leek onto a plate. Add the Pinot Noir, vinegar and shallot to the saucepan and boil over moderately high heat until the liquid has reduced to 2 1/2 tablespoons, about 4 minutes. Remove the pan from the heat and whisk in the butter, 1 tablespoon at a time; return the pan to the heat only as necessary to keep the sauce warm. Do not let the sauce boil. Stir the leeks into the sauce and cook just until heated through. Season the sauce with salt and pepper. Serve at once with the salmon. Pair with Eric Ross Pinot Noir for a delicious, nutritious meal.