



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club November 2011 Selections

www.tastelocalwines.com
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Baked Salmon with Capers, Goat Cheese and Red Wine

Pair with Eric Ross 2010 Pinot Noir or RH 2008 Pinot Noir

Serves 4

Ingredients:

4 tbsp. olive oil
1/2 c. onion, chopped
1 tbsp. garlic, finely chopped
1/2 c. dry red wine
4 tbsp. capers
1 tbsp. fresh rosemary, chopped (or 1 tsp. dried)
1 tsp. fresh oregano, chopped (or 1/2 tsp. dried)
1/8 tsp. hot red pepper flakes
1/2 c. canned tomatoes, crushed
Salt to taste
Pepper to taste, freshly ground
12 pitted black olives
4 (6 oz. ea.) boneless salmon fillets
1/3 lb. goat cheese, crumbled
2 tbsp. anise-flavored liquor (like Ricard)
4 tbsp. fresh coriander, chopped

Directions:

Heat 2 tablespoons of the olive oil in a saucepan. Add onion and garlic. Cook briefly while stirring.

Add wine, capers, rosemary, oregano, pepper flakes, tomatoes, salt, pepper and olives. Bring to a boil and simmer 5 minutes.

Pour 1 tablespoon of the oil in a baking dish large enough to hold the fish in one layer. Arrange fish skin side down. Sprinkle with salt and pepper.

Pour the tomato sauce around the fish fillets. Brush the top of the fillets with the remaining 1 tablespoon oil and the cheese.

Bake in a preheated 475 degree oven for 5 minutes. Sprinkle with the Ricard. Switch to the broiler and broil for 5 minutes. Do not overcook. Sprinkle with the coriander and serve immediately.

