



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club May 2014 Selections

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Salmon with Horseradish Crust over Braised Greens with Roasted New Potatoes

Pair with 2013 Kitfox Sauvignon Blanc

Serves 6

Ingredients:

- Oil
- Salt and pepper
- 8 new potatoes, halved
- 2 tablespoons prepared horseradish
- 1 cup chopped fresh parsley
- 1/2 teaspoon fresh lemon zest
- 2 tablespoons whole grain mustard
- 3 tablespoons minced garlic
- 1 cup Panko
- 1/4 cup extra-virgin olive oil
- 6 salmon fillets
- 2 tablespoons canola oil
- 1 cup clam juice
- 2 quarts mixed braising greens such as chard, kale or mustard greens
- 1 lemon, juiced

Directions:

Preheat the oven to 425 and coat a baking sheet with oil and sprinkle it with salt and pepper.

Place the potatoes, cut side down, on the tray and place in the preheated oven. Roast until golden brown tender, about 20 to 25 minutes. Remove the potatoes from the oven and keep warm.

Mix the horseradish, parsley, lemon zest, mustard, and 2 tablespoons of garlic in a small bowl until combined. Add the bread crumbs and toss gently. Drizzle 3 ounces of the olive oil over the crumb mixture and stir gently taking care not to break up the crumbs or make the mixture too heavy. Season the mixture with salt and pepper.

Season the salmon fillets with salt and pepper then heat the canola oil in a sauté pan over medium high heat. When the oil until it starts to smoke, sear the salmon 2 pieces at a time, for 2 to 3 minutes. Remove to a lightly greased baking pan, placing the seared side up and repeat the process with the other 2 pieces of salmon. Sprinkle the bread crumb mixture over the top of the fish in an even layer 1/8-inch to 1/4-inch thick. Roast the salmon until the crust is golden brown and fish is just firm, approximately 5 to 7 minutes.

While the salmon is baking, bring the clam juice, remaining 1 ounce olive oil, and remaining tablespoon of garlic to a boil in a non-reactive saucepan. Then add the braising greens, cover and cook for 2 to 3 minutes until the greens are wilted. Add the lemon juice and season, to taste, with salt and pepper. Arrange the greens in the center of 4 shallow bowls surrounded by the roasted potatoes and braising liquid. Top each with a roasted fillet of salmon.

