



Robert May's Salmon

Recipe courtesy Jennifer Paterson and Clarissa Dickson Wright

Total Time: 30 min

Prep: 15 min | **Inactive Prep: --** | **Cook: 15 min**

Level: Intermediate

Yield: 6 servings

INGREDIENTS

2 pounds dame of salmon (thick slice cut across the fish, just behind the head)	Red wine
3 oranges, peeled and sliced	Juice of 1 orange
2 teaspoons freshly grated nutmeg	
Salt	

DIRECTIONS

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Skin the dame of salmon. In a saute pan, or other pan just large enough to accommodate the fish, make a layer of orange slices. Put the salmon on top and season with the nutmeg and salt to taste. Pack the remaining orange slices around the sides and over the top. Pour on the wine and orange juice and bring to the boil. Cover and simmer for 15 minutes or until the salmon is just cooked.

Serve with triangles of toasted bread—made from good bread, not sliced or supermarket.

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