

Recipes

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... Chile-Glazed Salmon with Orange Salsa

A delicious way to prepare salmon. It takes some time but the results are worth the effort. A recipe from Gourmet (2000) with some adaptations.

Serves 8

Ingredients:

Salsa:

4 oranges
½ cup coarsely chopped cilantro
1 small fresh jalapeno, seeded and finely chopped
½ small red onion, thinly sliced
¼ cup olive oil
¼ cup red wine vinegar
1 t salt
½ t black pepper

Salmon:

8 6oz pieces salmon fillet with skin
1 cup chile glaze
2 T fennel seeds
2 T whole black peppercorns coarsely crushed

Chile Glaze:

3 dried ancho chiles, seeded
1 cup hot water
½ cup fresh orange juice
1 ½ T lemon juice
2 garlic cloves, coarsely chopped
2 T red wine vinegar
2 T extra-virgin olive oil
1 ½ t dry mustard
¼ cup honey

Preparation:

Make salsa:

Cut peel and any white pith from oranges and then cut sections free from membranes, letting them drop into bowl. Stir in remaining salsa ingredients and set aside, room temperature.

Preheat broiler. Prepare salmon:

Season salmon with salt on all sides. Arrange on rack of broiler pan, skin sides down, and broil about 4" from heat for 4 minutes. Spoon glaze on top and spread onto sides. Sprinkle fennel seeds and cracked pepper. Broil until glaze is bubbly and fish is cooked through, 2-3 minutes more.

Method for Glaze:

Tear chiles into large pieces and toast in dry heavy skillet over moderate heat about 30 seconds on each side. Soak chiles in ½ cup hot water in a 1 cup glass measure to soften.

Puree chiles with soaking water, orange and lemon juices, garlic, vinegar, oil and mustard in food processor. Add honey and blend well. Pour through sieve into a small saucepan and simmer, partially covered (mixture will spatter) and stirring occasionally, until thickened, 5-10 minutes. Season with salt & pepper.

Makes about 1 ½ cups. Glaze may be made 2 days ahead and chilled, covered.

Serve salmon with salsa over basmati rice.

Serve With:

[Dry Rosé of Zinfandel; Sonoma County 2008](#)

[Dry Rosé of Zinfandel Dry Creek Valley Sonoma County 2009](#)

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[Zinfandel Dry Creek Valley Bushnell Vineyard 2007](#)

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