

Baked Coho with Chanterelle Cream Sauce

By Melissa A. Trainer



A combination of baked Copper River Coho and creamy Chanterelles served with some slender green beans and soothing mashed potatoes

Ingredients

- 2 tbs butter
- 3 oz fresh Chanterelle mushrooms, cleaned and torn into strips
- 1 garlic clove, minced
- ¼ cup heavy cream plus more if needed
- 2 five-to six-ounce Copper River Coho fillets, pin bones removed
- 1 tbs minced fresh parsley
- salt for sprinkling
- olive oil for drizzling

*Serves 2

Prep time: 30 minutes

Instructions

- Preheat oven to 400°F
- In a nonstick frying pan, melt butter over moderate heat and cook the Chanterelles, stirring for about three minutes, or until they just start to wilt and get glossy
- Stir in the garlic
- Cook the mushrooms, stirring, until they are wilted, being careful not to burn the garlic
- Add two tablespoons of water and stir in the heavy cream
- Simmer gently for about thirty seconds, stirring, to reduce the sauce
- Season with salt and pepper and remove pan from heat
- Put the salmon on a lightly oiled baking sheet
- Season the salmon with salt and drizzle with some olive oil
- Bake in the oven for about ten minutes or until the flesh is opaque and flakes easily with a fork
- Reheat the Chanterelle sauce gently, stirring and adding a bit more cream if needed to loosen the sauce
- Transfer the salmon to a plate, top with the sauce and garnish with minced parsley

Serving Suggestions: mashed potatoes, creamy polenta, French filet beans, sautéed kale



COPPER RIVER

Wild Alaska King, Sockeye & Coho

www.CopperRiverSalmon.org