

# Copper River Lilikoi Beurre Blanc

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By Diane Wiese



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Serves 4

## Ingredients

For the Lilikoi Beurre Blanc:

2 medium shallots, finely minced

1 1/2 cups dry white wine (Sauvignon Blanc)

1/2 cup Champagne vinegar

1/3 cup Lilikoi puree

1 cup (2 sticks) cold unsalted butter, cut into tablespoons

Coarse salt and freshly ground pepper

1/2 cup chopped fresh herbs, parsley & chives

1 Pomegranate~arils removed for garnish

4 6oz portions of Copper River Sockeye salmon, pin bones removed 2 Tbls.  
butter plus 1 T olive oil

2 Tbsp butter, unsalted

1 Tbsp cornstarch (optional)

Fresh cilantro, diced for garnish

## Instructions

Lilikoi Beurre Blanc:

In small saucepan, combine shallots, wine, lilikoi puree & vinegar. Bring to a boil, reduce heat to medium, and simmer until liquid is reduced to 2 tablespoons, about 10 minutes.

Turn down heat to low.

Whisk in butter, 1 tablespoon at a time.

Don't allow sauce to simmer.

Season with salt and pepper and keep warm over a bain-marie.

Just before serving, stir in herbs.

For the salmon:

Season with salt & pepper. In a cast iron pan, melt butter, add olive oil & over medium heat cook the fish 3-4 minutes on each side.

Remove to a serving dish & spoon warm Lilikoi Beurre Blanc over the salmon.

Sprinkle with pomegranate arils.

Serve with your favorite sides.



COPPER RIVER  
Wild Alaska King, Sockeye & Coho

[www.CopperRiverSalmon.org](http://www.CopperRiverSalmon.org)

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