

Copper River Lilikoi Beurre Blanc

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Copper River Lilikoi Beurre Blanc

Ingredients

- 4 6 oz portions of Copper River Sockeye salmon, pin bones removed
- 1/2 cup chopped fresh herbs, parsley & chives
- 1 pomegranate-arils removed for garnish
- 2 tbs butter plus 1 tbs olive oil
- 2 tbs butter, unsalted
- 1 tbs cornstarch (optional)
- fresh cilantro, diced for garnish

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

*Serves 4

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

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