

Pan Seared Citrus Salmon & Herb Sauce

By Kim Sune



Pan Seared Citrus Salmon with Brown Butter Radishes and Herb Sauce

Ingredients

- 1 Fillet Copper River Sockeye, cut into 4 portions, pinbones removed
- 1 Ruby grapefruit
- 1 Orange
- 1 Meyer lemon
- 1 Bunch radishes, trimmed and halved
- 2 Tbs unsalted butter
- 3 Bunches of mixed herbs (basil, cilantro, mint and parsley)
- 2 Cloves garlic, peeled and diced
- 2 Jalapeños or serrano chilies, deviened and chopped
- 1 tsp ground cumin
- 1 tsp ground corriander
- 2 Tbs white wine
- Salt and pepper
- Grapeseed or other frying oil



COPPER RIVER
Wild Alaska King, Sockeye & Coho

Instructions

- Make the herb sauce by combining herb bundles, garlic, jalapeño, cumin, coriander, 1/2 tsp salt, and white wine in a food processor.
- Drizzle in oil until the sauce comes together. Taste and add more salt, garlic or chili as needed
- Prepare the citruses by peeling and removing the pith of each fruit. Cut into segments and set aside
- In a large skillet over medium-high heat, melt 2 Tbs unsalted butter. Add radishes and season lightly with salt. Cook, stirring occasionally, about 7 minutes until radishes are just tender and browned. Remove radishes from pan to serving dish
- Return skillet to medium-high heat. Pat salmon portions dry with paper towel and season both sides lightly with salt and pepper. Heat 1 1/2 Tbs oil in the pan and cook salmon fillets, skin-side down, for 3 minutes
- Gently turn fillets over and scatter cooked radishes around the fillets in the pan and let cook, another 2 to 3 minutes. Toss radishes and citrus segments together and serve with salmon and herb sauce