

Garlic and Sage-Rubbed Salmon with Chanterelle Mushroom Ragout



Garlic & Sage Rub

2 tablespoons olive oil
4 medium garlic cloves, thinly sliced
1 tablespoon coriander seeds, finely ground
1/4 teaspoon freshly ground black pepper
1 tablespoon thinly sliced fresh sage leaves
1/2 cup apple cider vinegar

Salmon

4 (6-ounce) salmon fillets
2 tablespoons olive oil
kosher salt

To make the rub:

Combine the oil and garlic in a small, heavy-bottomed saucepan. Place over low heat and cook until the garlic is aromatic, 1 to 2 minutes. Add the ground coriander and black pepper, cook 1 minute, stirring constantly. Add the sage and cider vinegar, bring to a simmer, and cook until reduced and thickened to a paste, 1 to 2 more minutes. Remove from the heat, transfer to a non-reactive bowl, and cool completely.

To prepare salmon:

Use your fingers to rub the salmon with the cooled paste. Cover and keep chilled for 2 hours.

To make ragout:

Heat the oil over medium heat in a sauté pan large enough to hold mushrooms. Place garlic in pan and cook until light brown in color, add mushrooms and herbs, and cook gently until well browned.

To prepare dish:

Heat the oil over medium heat in a sauté pan large enough to hold the 4 fillets. Sprinkle the salmon with salt, place them in the pan, rub side down first, and cook gently until well browned, turn over to cook through, 3 to 4 minutes per side. Transfer the salmon to warm plates and serve with the warm ragout.

Chanterelle Mushroom Ragout

1 1/2 pounds mushrooms (you may substitute shiitake), some whole, some julienne
kosher salt
freshly ground black pepper
1/4 cup extra virgin olive oil
1 tablespoon fresh rosemary, chopped
2 tablespoons fresh thyme, chopped
3 cloves garlic, minced

Serves 4.

Recipe by Gerard Viverito, Director of Culinary Education, Passionfish (www.passionfish.org)

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