

Salmon
with
Mushrooms and Tarragon Cream

Serves 10

Unsalted butter	½ cup
Fresh mushrooms, thinly sliced	1 ½ pounds
Dry white wine or dry vermouth	4 cups – or, as needed
Salmon fillets – 5-6 ounces each, skinless	10 fillets
Heavy cream, warmed to room temperature	2 cups
Fresh chopped tarragon	¼ cup
Salt & freshly ground pepper	To taste

In a large sauté pan over medium-high heat, melt the butter. Add the mushrooms and sauté until just tender, 3-5 minutes. Transfer the mushrooms and their accumulated juices to a dish and set aside.

Pour the white wine or vermouth into the pan to a depth of about 1 inch. Bring to a boil over high heat. Reduce the heat to medium-low and add the salmon fillets. Cover and poach the fish until opaque throughout when tested with a knife. This will take about 8 minutes or less, depending on thickness of fillets.

Using a slotted spatula, transfer the fillets to a warmed platter and cover with plastic wrap to keep warm.

Raise the heat to high and reduce the poaching pan juices to a syrupy glaze, 5-8 minutes. Stir in the reserved mushrooms, the cream and tarragon and continue to cook 1-2 minutes to reduce a bit. Season to taste with salt and pepper.

Spoon mushroom sauce over fillets and serve immediately.