



DE LOACH
VINEYARDS

The Russian River Valley Original

BACON ROASTED SALMON WITH MUSHROOM SAUCE

SERVES 6

INGREDIENTS:

3 skinless salmon filets, about 1" thick (about 2 ½ lb) cut in half lengthwise
Kosher salt & freshly ground pepper
9 slices bacon, 3 slices cut into small pieces
¾ lb shiitake mushrooms, stemmed & quartered
¼ cup flat leaf parsley, minced
¼ cup chives, minced
2 teaspoons garlic, minced
½ cup hot water
1-2 Tablespoons Chinese oyster sauce
2 Tablespoons unsalted butter, chilled, sliced

DIRECTIONS:

Preheat the broiler. Lightly season the salmon filets with salt & pepper. Wrap a slice of the bacon crosswise around each salmon filet. Secure with toothpicks. Place the filets in a roasting pan and broil the fish 6 inches from the heat for about 4 minutes per side until filets are just cooked through. Cook the bacon pieces in a skillet over high heat until lightly browned and crisp, about 4 minutes. Pour off all but 2 teaspoons fat and reduce heat to medium. Add mushrooms and cook until golden brown, about 3 minutes. Reduce heat to medium-high, add parsley, garlic and chives. Cook about 1 minute. Whisk the hot water with the oyster sauce in a small bowl until blended. Add to the mushrooms and cook over moderate heat, stirring until the sauce thickens slightly, about one minute. Whisk in the butter until just melted. Remove from heat. Remove the bacon from filets and reserve for another use. Transfer to plates, top with mushroom sauce and garnish with chives.

