

Cider Glazed Salmon

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Cider-Glazed Salmon
Serves 4

For this recipe, you'll need a large 12-inch skillet with a lid. The pan should be large enough to hold the salmon without crowding and to provide plenty of surface area for boiling down and thickening the sauce.

1 tablespoon unsalted butter
1 medium shallot, peeled and halved lengthwise
2 cups fresh unfiltered apple cider
4 (6-ounce) salmon fillets
Salt
1/2 cup heavy cream

In a large, heavy skillet, combine the butter, shallot, and cider. Place over medium-high heat, and bring to a simmer. Simmer for 5 minutes, then remove and discard the shallot.

Place the fillets gently in the pan, adjusting the heat so that the liquid just trembles. Spoon a bit of the liquid over them, so that their tops begin to cook. Cover and simmer very gently. The fillets will cook for 8 to 10 minutes per inch of thickness. To test for doneness, make a small slit with a paring knife in the thickest part of the fillet: all but the very center of each piece should be opaque. (It will keep cooking after you pull it from the heat). Transfer the cooked salmon to a platter, and cover loosely with aluminum foil to keep warm.

To prepare the glaze, raise the heat under the pan to medium-high, add a pinch of salt, and simmer, stirring frequently, until the liquid is reduced by about two-thirds. It should be slightly thickened and should just cover the bottom of the pan. Reduce the heat to medium, and add the cream. Stir well to combine. Return the heat to medium-high and boil, stirring frequently, for a few minutes, until the mixture darkens to a pale golden caramel--like those Brach's Milk Maid caramel candies, if that helps--and is reduced by one-third to one-half.

Place the salmon fillets on 4 plates and top each with a spoonful of sauce. It should coat them like a thin, loose glaze. Serve immediately.

Note: If you'd like to make this for only 2 people, halve the amount of salmon, but not the sauce quantities.