



Where Seattle Goes For Seafood

Presents

**ALDER-PLANKED YUKON KETA SALMON
WITH SMOKED TOMATO BEURRE BLANC**

Serves 4

4 filets	Yukon Keta salmon fillet, 6-8 oz each
¼ cup	olive oil
Pinch	Salmon rub (<i>see recipe below</i>)
1 cup	Smoked tomato beurre blanc <i>*(see recipe below)</i>

Instructions:

Rub both sides of an alder* plank with olive oil. Preheat plank in a 450-degree oven for 15 minutes. Remove plank from oven. Brush both sides of the salmon filets with olive oil and then coat evenly with salmon rub. Place filets presentation side down on plank. Place planked salmon in the preheated oven and roast for 5 minutes. Remove from oven and turn salmon over. Return to oven and roast approximately 6-7 minutes more or just until salmon loses its translucency. Remove to warm serving platter (or serve on plank or individual warm plates) and ladle 1/8 cup of the smoked tomato beurre blanc diagonally over the filets.

**Purchase a plank cut to fit your oven from the lumber store or a specialty store such as "Sur la Table".*

Salmon Rub

Makes approximately 1 lb.

¾ lb	Brown sugar
1 tsp.	Chili powder
1 Tbsp.	Thyme dry spice
10 Tbsp.	Salt, kosher
1 Tbsp.	Pepper, black course
½ cup	Paprika
¼ tsp.	Cayenne pepper
2 Tbsp.	Thyme, herb fresh chopped
¼ tsp.	Pepper, white ground

Instructions:

1. Combine all ingredients and toss until evenly mixed.
2. Store in a clean container until needed for use.

Smoked Tomato Beurre Blanc

Makes approximately 1 cup

4	Roma tomatoes diced ¼ inch
½	red onion diced ¼ inch
¼ tsp.	Kosher salt
1/8 tsp.	Fresh cracked black pepper
2 tsp.	Shallots, minced
1 Tbsp.	Lemon juice
3 Tbsp.	White wine
1 ½ tsp.	Heavy cream
½ lb.	Unsalted butter, cut in 1 inch cubes (We prefer “Plugra” brand—found at Whole Foods)
¼ tsp.	kosher salt

Procedure:

1. To smoke the tomato mixture, using an outdoor BBQ or smoker.
2. Place in aluminum foil some alder chips that have been soaked in water for 20 minutes and drained. Turn on the BBQ, and heat until smoke begins from the alder.
3. Turn off the BBQ and place the mixed, diced tomatoes, red onion, salt, and pepper on a cookie sheet over top of the alder and cover.
4. Let smoke for 20 minutes and then remove and chill until needed for the beurre blanc.
5. Prepare the beurre blanc by combining the shallots, lemon juice, and wine in a small saucepan and reduce over medium heat by 50%.
6. Strain.
7. Return strained liquid to saucepan and add cream.
8. Cook 1 minute.
9. Working on and off the heat, whisk butter in small pieces to form an emulsion.
10. Stir in salt and the pureed vegetables and hold warm in a pre-heated thermos or a double boiler.