



Where Seattle Goes For Seafood

Presents

**DUNGENESS CRAB CRUSTED ALASKAN KING SALMON
WITH LEMON BEURRE BLANC**

Serves 4

4 filets	Fresh king salmon, 6-8 oz each
¼ cup	Olive oil
1 tsp.	Kosher salt, mixed with
½ tsp.	Fresh cracked black pepper
12 oz	Dungeness crab crust <i>*(see recipe attached)</i>
1 cup	Lemon beurre blanc <i>*(see recipe below)</i>

Instructions:

Heat sauté pan over medium high heat with olive oil. Season both sides of the salmon filets with salt and pepper. Place filets presentation side down in the sauté pan. Sear to golden and turn over. Place the Dungeness crab crust and bread crumbs on top of the salmon and return to oven and roast approximately 5-6 minutes more or just until salmon loses its translucency. Remove to warm serving platter and ladle 1/8 cup of the beurre blanc diagonally over the filets.

Dungeness Crab Crust

Yield 1 pound

2 oz	Diced white onion (¼ inch)
2 oz	Diced celery (¼ inch)
2 oz	Fresh or frozen corn kernels
2 oz	Red bell pepper
¾ lb.	Dungeness crab meat (you may substitute other kinds of crab meat) drained
¼ tsp.	Kosher salt
¼ tsp.	Black pepper
¼ tsp.	Garlic (minced)
1/8 tsp.	Crushed red chili flakes
2 tbsp	Mayonnaise
2 tbsp	Shredded Parmesan cheese
1 tbsp	Whole butter
½ tbsp	Red wine vinegar

Instructions:

Heat the whole butter in a large sauté pan, add the onions, celery and sauté until the onions start to turn translucent but not brown. Add in the garlic, corn, and peppers and sauté until the vegetables begin to soften. Add the vinegar, kosher salt and pepper then mix well. Let cool. When cool, add the remaining ingredients and mix well to incorporate.

Lemon Beurre Blanc

Makes approximately 1 cup

2 tsp.	Shallots, minced
3 Tbsp.	Chablis
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
1/8 tsp.	Fresh cracked black pepper

Instructions:

Prepare the beurre blanc by combining the shallots, and wine in a small saucepan and reduce over medium heat by 50%. Strain. Return strained liquid to saucepan and add cream. Cook 1 minute. Working on and off the heat, whisk butter in small pieces to form an emulsion. Hold warm until needed for service.