

SALMON with CREAMY SUN-DRIED TOMATO SAUCE
Paired with the 2024 Nunes Vineyard, Pinot Noir

INGREDIENTS:

- 4 -6 oz. Salmon filets
- 2 t. Olive oil
- 2 T. Butter
- ¼ c. Shallots
- 2 Garlic cloves, peeled and minced
- ½ c. Oil-packed sun-dried tomato, drained and chopped
- ⅔ c. Chicken stock
- 1 c. Cream
- 1 t. Dried thyme
- 1 T. Fresh lemon juice
- 1 T. Soy sauce
- Salt and pepper

Prep: 30 minutes

Cook: 30 minutes

Serves: 4 people

DIRECTIONS:

Season salmon with salt and pepper and brush with olive oil. Place on a foil lined sheet pan to broil in the oven or set aside to grill on barbeque.

In the meantime, heat butter in a medium saucepan over medium heat and add shallots and garlic. Cook, stirring for 4-5 minutes until softened. Add tomatoes and stock and

cook until reduced by half, about 6-8 minutes Add cream and thyme, simmer for 3 minutes. Stir in lemon juice and soy sauce and season with salt and pepper to taste; set aside.

If using the oven, turn on the broiler and cook the salmon skin side down until opaque in the middle, 8-10 minutes depending on the thickness. If using a grill, oil grates and cook flesh side down for 5 minutes, turn over and cook skin side down for another 5 minutes.

Plate salmon and spoon sauce over. Serving suggestion: place salmon on a bed of sauteed spinach alongside polenta with corn or mushroom pilaf. Serve with Papapietro Perry's 2024 Nunes Vineyard Pinot Noir. This dish can also be used with chicken or pork.

This dish is rich in umami, thanks to the sun-dried tomatoes, soy sauce, and salmon, making it the perfect pairing for the wine's savory umami character and earthy notes.