

Salmon with Soy, Ginger, And Sake

Source: Perfect Pairings by Evan Goldstein
Recipe by Joyce Goldstein

Entrees, Fish and Seafood

INGREDIENTS

- 2/3 cup chicken stock
- 1/3 cup sake
- 3 tablespoons soy sauce
- 1 tablespoon grated peeled fresh ginger, or more to taste
- 1 teaspoon finely minced garlic
- 2 to 3 tablespoons unsalted butter (optional)
- 4 6-ounce salmon fillets
- Olive oil
- Salt and freshly ground black pepper

DESCRIPTION

The delicious Japanese-inspired marinade used for this salmon is not as sweet as teriyaki, but it is quite fragrant. Salty and bitter flavors are mellowed by the richness of the fish and a bit of butter. Serve this dish with steamed rice and sautéed spinach or baby bok choy. Or, for a touch of sweetness, serve sugar snap peas or snow peas.

Many of the best Pinot Noirs use balanced but copious amounts of oak. If not specifically addressed, this ample oak can dominate the food. Playing to it without overdoing it is a tricky balancing act. This salmon dish pulls it off. Salmon and Pinot are delicious partners, and the Asian combination of sake, soy, and ginger pulls the dish together. It's most successful when you grill the fish, preferably over charcoal, and when you reduce the sauce to an almost syrupy consistency.

DIRECTIONS

In a medium saucepan, combine the stock, sake, soy sauce, 1 tablespoon ginger, and garlic over medium heat. Bring to a boil and simmer until reduced by half, 8 to 10 minutes. Season with additional ginger, if desired. Whisk in the butter, if desired. (This sauce can be made up to 5 days ahead of time, but whisk in the butter just before serving. Cover and refrigerate. Bring to a simmer before continuing.)

Brush the fish fillets lightly with oil. Sprinkle with salt and pepper. Preheat the broiler or prepare a charcoal or gas grill. Cook the salmon, turning once and basting with some of the sauce, until the fish looks almost opaque when the point of a knife is inserted into the thickest part, 3 to 4 minutes per side. (Salmon can be served medium rather than well done.) Bring the remaining sauce to a simmer and pour over the cooked fish just before serving.

NOTES

VARIATION: The salmon can be baked instead of broiled or grilled. Preheat the oven to 450 degrees and place the fish in an oiled baking dish. Bake, basting once with the sauce, until the fish looks almost opaque when the point of a knife is inserted into the thickest part, 8 to 10 minutes.

This recipe makes four 6 oz servings of salmon. You could divide each salmon filet into three 2 oz servings for a tasting portion and create 12 servings.