

Fennel-Orange Salsa over Grilled or Broiled Salmon

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 6 people



WINE PAIRING: TORII MOR 2007 OREGON PINOT NOIR

Ingredients:

2 large fennel bulbs, white part only, cored & thinly sliced
1 small shallot, thinly sliced
1-2 cloves garlic, minced
1½ Tbsp. fresh lemon juice
1½ Tbsp. rice vinegar
2 Tbsp. olive oil
½ tsp. salt
3 oranges, segmented*
1½ Tbsp. chopped parsley

For Salmon

1 2½- to 3-lb. side of salmon
kosher salt & cracked pepper
2 Tbsp. olive oil
¼ cup of white wine
2 Tbsp. fresh lemon juice

Combine the first six ingredients in a bowl; cover and allow to marinate in the refrigerator for 20 minutes. Meanwhile, segment the oranges and add the extra juice to the salsa. Fold in the orange segments and parsley just before serving.

For Salmon: Preheat grill (medium-high heat) or broiler (450°F). Place salmon, skin side down, on a large piece of heavy duty aluminum foil (place the foil and fish on a sheet pan if broiling in the oven). Curl up the sides of the foil slightly, to catch the wine and lemon juice. Season with salt and pepper. Drizzle oil, wine, and lemon juice evenly over the fish. Cooking the salmon on the foil allows the wine and lemon juice to steam the fish slightly. Cook, with the grill lid closed, until the salmon is just opaque in the center, about 10 to 15 minutes.

Transfer the whole side of salmon to a large platter. Spoon the fennel-orange salsa over the cooked salmon and enjoy!

***How to segment an orange:** Using a small paring knife, slice off the top and bottom, to just expose the pulp. Start at the top, just where the pith (white part) meets the pulp and slice off the skin, following the curve of the fruit. When you are done removing the peel, slice out each segment by cutting in towards the center of the fruit along the membranes/walls. Remove the now supremed segments. Squeeze the juice out of the remaining orange flesh and add to the salsa.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”