

# Grilled or Broiled Salmon with Hazelnut Brown Butter Sauce

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Torii Mor Winery

Serves: 6-8 people



WINE PAIRING: TORII MOR 2006 OREGON PINOT NOIR

## Ingredients:

1 2½- to 3-lb. side of salmon	½ cup (1 stick) unsalted butter
kosher salt & cracked pepper	⅓ cup hazelnuts, roasted & roughly chopped
2 Tbsp. olive oil	2 Tbsp. fresh lemon juice
¼ cup of white wine	
2 Tbsp. fresh lemon juice	

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. Keep the salmon on the foil while cooking to allow the wine and lemon juice to

steam the fish. Cook, with the grill lid closed, until the salmon is just opaque in the center, about 10 to 15 minutes.

Melt butter in a skillet over medium-high heat; cook until butter browns and begins to have a nutty aroma, stirring occasionally, about 5 minutes. Remove from heat and stir in the hazelnuts and lemon juice. Season with salt and pepper to taste.

Transfer the whole side of salmon to a large platter. Pour hazelnut brown butter sauce over the cooked salmon and enjoy!

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