

# PACIFIC WILD SALMON FILET WITH QUAILHURST PINOT NOIR SAUCE

## *Vineyard Recommendation:*

*With this recipe, drink the same red wine used for cooking,  
the award-winning Quailhurst Pinot Noir*

four 6-ounce center-cut pieces skinless Pacific wild salmon fillet

Salt

1 1/2 cups Pinot Noir or other dry red wine

2 tablespoons freshly cracked black pepper

2 tablespoons finely grated peeled fresh gingerroot

2 tablespoons minced garlic

3 tablespoons cold unsalted butter

Pat salmon dry and season with salt. Heat a 12-inch heavy skillet over moderately high heat until hot and sear salmon on flat sides until golden, about 3 minutes total. Add Quailhurst Pinot Noir, pepper, gingerroot, and garlic and cook salmon at a bare simmer, turning pieces over once, until just cooked through, 6 minutes total. Transfer salmon to a heated platter and keep warm, covered. Cut butter into 3 pieces. Boil cooking liquid until syrupy and reduced to about 1/4 cup. Remove skillet from heat and add butter, stirring until well incorporated. Season sauce with salt and pour over salmon. Serve at once.

Serves 4.