

Salmon in Orange Sauce

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An aromatic salmon dish that will wow your dinner guests! Tender salmon is poached in wine and herbs, then served swimming in a delicate orange sauce.

This salmon dish is surprisingly easy, and makes an excellent meal paired with a glass of dry white wine and a seasonal salad. Create a romantic and memorable night, or a satisfying family dinner with this unforgettable dish that is as easy to whip up as it is delicious!

Ingredients:

4 fresh salmon fillets
1 tbsp lemon juice
Salt and pepper
30g butter
1 onion
1/4 cup fresh mixed herbs
2 cups fish bouillon
1 cup dry white wine
2 tbsp capers
1 cup crème fraîche or sour cream
Juice of 2 oranges
8 orange slices for decor

Directions:

1. Season salmon with salt and pepper. Set aside.
2. In a large saucepan saute minced onions until aromatic and tender. Add herbs, and cook an additional 30 seconds.
3. Add bouillon, wine, and capers and increase heat to medium-high. Allow to simmer for 2 minutes and adding crème fraîche and orange juice. Reduce heat.
4. Add salmon to sauce and let simmer on low heat for five minutes. Serve and decorate with orange slices.

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