



O'BRIEN ESTATE

NAPA VALLEY

## ROASTED ALASKAN SALMON WITH BUTTER LETTUCE POTATO SALAD

As part of our 2018 cruise to Alaska, our members were treated to cooking lessons in Seattle by the Hot Stove Society. A handful of us arrived early for the cruise and were able to participate in this light-hearted class, where we improved our cooking skills while socializing with our members. The following recipes are among our favorites and pair beautifully with our 2014 Reserve Chardonnay.

### Alaskan Sockeye Salmon

#### Ingredients

- One side of salmon with skin on
- Extra Virgin Olive Oil
- Salt & Pepper
- Smoked Paprika or other rub\*

#### Preparation

Check salmon to remove pin bones and pat dry. Oil entire fish surface, season with salt & pepper, and rub.

Place salmon skin side down on a sheet pan and roast in 400° F oven. Allow 12-15 minutes to roast a 2-3 lbs fish. Serve with Tehina Sauce.

### Pistachio Tehina Sauce

#### Ingredients

- 2 cups shelled raw pistachios (Costco sells a large bag of shelled pistachios)
- 1 cup Tahini sesame paste sauce, available in specialty foods aisle (if plain, season to your liking with garlic, lemon juice, and cumin)

#### Preparation

Cover pistachios with water in sauce pan and bring to simmer over medium heat. Cook until water has evaporated and the pistachios have softened, about 20 minutes.

Combine the pistachios with Tahini sauce in a blender and puree until smooth, adding 1 tablespoon water if necessary to loosen the puree.

\* The Hot Stove Society sells their own line of rubs, and this recipe features their "Rub of Love," a mixture of brown sugar, flake Kosher salt, coriander, orange peel zest, black pepper, thyme, ground chipotle chili pepper (or smoked paprika).