

Salmon Gratin

(Mary Jean Nicolas)

1 cup seafood stock or clam juice or chicken broth
1 cup heavy cream
1/2 cup plus 3 T white wine, divided
3 T tomato puree
24 oz. cooked salmon, cut into small chunks
7 T unsalted butter, divided
1 T flour
salt and pepper
2 cups julienned scallions, white and light green parts
1-1/2 cups julienned carrots
1 cup panko (Japanese dried bread crumbs) or 1 cup regular bread crumbs if panko not available
1/3 cup freshly grated Parmesan cheese
2 T minced fresh parsley
1 T chopped fresh tarragon leaves
1 T minced garlic (2 cloves)

Preheat the oven to 375 degrees F. Use 4 individual gratin dishes on a sheet pan, a small casserole dish, or if double recipe use a 9 X 14 oval gratin dish.

For the sauce:

Combine the stock, cream, 1/2 cup of the wine, and the tomato puree in a medium saucepan. Bring to a boil, lower the heat, and add the salmon to the stock and cook 3-4 minutes, until just cooked through. Use a slotted spoon to remove the salmon to a bowl, set aside.

Continue to cook the sauce until reduced by half, about 12 minutes. Mash 1 T butter together with the flour. Whisk the butter mixture into the sauce along with 1 teaspoon salt, and 1/2 teaspoon pepper. Simmer, stirring constantly, until thickened, about 5 minutes. Set aside.

Melt 3 T of the butter in a medium sauté pan. Add the scallions and carrots and cook over medium heat for 5 minutes, until softened. Add the remaining 3 T of wine, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook for 5 to 10 minutes, until tender. Set aside.

Combine the panko, Parmesan, parsley, tarragon, and garlic. Melt the remaining 3 T butter and mix it into the crumbs until they're moistened.

Combine the salmon and the vegetable mixture with the sauce and spoon into 4 individual gratin dishes (spray with Pam), or if recipe is doubled, pour into casserole. Spoon the crumb mixture evenly on top. Bake for 20 minutes, until the top is browned and sauce is bubbly. Serve hot.

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