
Crab Stuffed Alaskan Coho Salmon

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 6

Preparation Time: 30 minutes

Start to Finish Time: 45 minutes

1/4 cup Neuske's bacon, finely chopped

1/2 cup heavy cream, reduced to 1/4 cup

1/4 cup shallots, finely chopped

1/4 cup mushrooms, finely chopped

1/4 cup celery, finely chopped

1 cup jumbo lump crabmeat

pinch thyme

pinch basil

garlic, to taste

6 6-ounce Alaskan Coho Salmon fillets

salt and pepper, to taste

2 tablespoons olive oil

To prepare the stuffing, sauté bacon until crisp in a sauté pan. In a separate pan, reduce the cream by heating to a boil until cream is about half the original volume. Drain off excess drippings from the bacon. Add shallots, mushrooms and celery and continue to sauté for 5 minutes on medium heat. Add crabmeat, thyme, basil, garlic and reduced cream. Stir and continue to heat for 4 minutes to meld flavors. Remove stuffing from heat and cool.

To prepare the salmon fillets, slice horizontally so that both pieces will be approximately the same thickness. Salt and pepper the bottom half. Place one sixth of the total amount of stuffing in the center of the fillet. Place the top half of the fillet on top of the stuffing. Brush with oil and salt and pepper the top of the stuffed fillet.

Prepare your grill by heating to a medium heat. Using either the direct or indirect heat method, place your salmon on the grill. If using the direct heat method, your salmon will cook faster, so it requires your attention. Grill 4 to 5 minutes on each side depending on the thickness of the fillets. Using the indirect heat method, you will close your grill and test for doneness in 12 to 14 minutes. This method does not require turning your fillets on the grill. As a result the fish cooks slightly slower.

Serving Ideas: Serve with rice pilaf or angel hair pasta and Bearnaise sauce.

Suggested Wine: Big California Chardonnay

Seafood Entrees