

Makes 4 Servings

Use Chantal® Copper Fusion 1.7 Qt. Saucepan and Copper Fusion® 11" Sauteuse



Tre Wilcox's Wild King Salmon

Ingredients for Champagne Sauce:

- 3 cups champagne
- 2 cups shallots chopped
- 2 bay leaves
- ½ teaspoon black peppercorns
- 4 sprigs thyme
- 4 sprigs tarragon
- 1 tablespoon champagne wine vinegar
- 1 tablespoon lemon juice
- 1 cup heavy cream
- 1 lb. unsalted butter

Preparation of the Champagne Sauce:

1. In the small saucepan, combine first 6 ingredients and reduce by half over med-high heat.
2. Add cream and reduce until it begins to thicken.
3. Once thick, add lemon juice, vinegar, and begin to mount with butter.
4. Season with salt to taste and pour through a fine mesh strainer. Serve warm.



Tre Wilcox's Wild King Salmon



Ingredients for Salmon:

8 wild king salmon fillets - 3 oz. each,
skinned and boned

1/3 cup grapeseed oil

salt to taste

Preparation for Salmon:

1. Heat grapeseed oil in two large sauté pans.
2. Once the oil begins to smoke, sear salmon on presentation side (skin side up) for 1-2 minutes.
3. Turn salmon over and remove pan from heat. Allow salmon to continue cooking in sauté pan for another minute off the burner.
4. Serve with champagne sauce. Enjoy!