

Salmon with Balsamic Butter Sauce

Category: Seafood

Servings: 2

Rating: 10

Source: "Filo!" By Jan Nix

Description:

This dish is excellent with just a green veg; asparagus or green beans. A Pinot Noir matches it nicely.

Ingredients:

1 sundried tomatoes	2 tablespoons, minced
1 shallot	6 tablespoons in all, minced
1 capers	4 teaspoons, rinsed and minced
1 basil	1 tablespoon, minced
1 parsley	1 tablespoon, minced
1 garlic	1/2 tablespoon, minced
1 salmon	4 small filets, boned and skinned
1 filo dough	approximately 10 sheets
1 butter, unsalted	to taste
1 balsamic vinegar	3 tablespoons
1 dry red wine	3 tablespoons
1 cream	3 tablespoons
1 lemon juice	1 teaspoon
1 tabasco	2-3 splashes
1 salt	pinch
1 pepper	several grinds

Instructions:

Combine the sun-dried tomatoes, a few tablespoons of minced shallot, capers, basil and parsley, and garlic in a bowl, mix and set aside.

Butterfly the salmon filets and stuff them with the tomato-shallot mixture.

Layer the filo in a two stacks of 5 sheets each, using melted butter to bind them. Cut each filo stack in half and place a salmon filet on each half. Salt and pepper the salmon and wrap them with the filo, using butter to bind the package.

Bake the packages in a pre-heated 400 degree oven for 12 minutes, then transfer to the broiler and continue cooking for about 45 more seconds. Be careful - these brown very quickly under the broiler!

Prepare the sauce by boiling the shallots, vinegar, and wine until it is reduced to about 2 teaspoons. Add the cream and continue boiling to reduce this mixture by about one half. Over low heat, add butter in pats until you think that it has enough. Add the lemon juice and tabasco and salt and pepper to taste. Pour over the salmon packets and serve with the green vegetables.