

Poached Salmon With Caper Sauce

Servings: 8

Source: *"One Magnificent Cookbook" (from Bob and Joan)*

Ingredients

- 1 4 lb Salmon, Boned With Head And Tail Intact
- Salt And Fresh Pepper
- ⅓ cup Minced Parsley
- ¼ cup Minced Fresh Dill
- 6 Shallots, Finely Chopped
- 1 Lemon, Thinly Sliced
- 2 Limes, Thinly Sliced
- 1¼ cups Clam Juice
- ⅓ cup Dry White Wine
- 1 Garlic Clove, Minced
- 2 teaspoons Chopped Fresh Thyme
- 2 Cucumbers, Sliced As Garnish
- 1 Pimentos, Thinly Sliced As Garnish
- Fresh Parsley Sprigs
- 1 Egg Yolk
- 1 Freshly Squeezed Lemon Juice
- 2 teaspoons Dijon Mustard
- 1 teaspoon Minced Parsley
- 1 teaspoon Finely Chopped Chives
- 2 teaspoons Chopped Fresh Dill
- ½ teaspoon Salt
- 4 teaspoons Capers, Rinsed And Drained
- White Pepper To Taste
- ⅔ cups Vegetable Oil
- 1 Cucumber, Peeled, Seeded, Finely Chopped
- ½ cup Whipping Cream

Method

Preheat oven to 450°F. Rinse fish under cold water and pat dry. Season with salt and pepper.

Line a large roasting pan with heavy-duty foil. Place ½ of the parsley, dill, shallots and lemon and lime slices in the cavity of the fish. Place fish in pan.

Combine clam juice, wine, garlic and thyme. Pour over fish.

Cover fish with remaining parsley, dill, shallots and lemon and lime slices.

Place pan with fish over medium heat and bring liquids to a boil. Cover fish loosely with foil. Transfer pan to oven and bake for 40-45 minutes or until fish feels firm to the touch. Remove fish from oven and place on serving platter to cool. Remove skin from top side of fish.

Sauce

In a food processor combine egg yolk, lemon juice, mustard, parsley, chives, dill, salt, 2 tsp of capers and pepper. Process for 15 seconds. With motor running gradually add oil. Transfer mixture to a bowl. Stir in cucumber. Whip cream until stiff. Carefully fold whipped cream into cucumber mixture. Fold in remaining 2 ts of capers.

Spread a thin layer of Caper Sauce over fish. Garnish with cucumber, pimento and parsley. Serve with remaining sauce.