

Salmon with Orange Butter

Servings: 4

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

Ingredients

- ½ cup Freshly Squeezed Orange Juice
- ½ cup Dry White Wine
- 12 Unsalted Butter
- 2 Whipping Cream
- 1 teaspoon Orange Zest
- Salt To Taste
- 1½ lbs. Salmon, Cut In ¼ Inch Slices
- Salt And Pepper
- Watercress Sprigs, As Garnish

Method

Preheat oven to 400°F.

In a saucepan bring orange juice and wine to a boil and reduce by half. Remove from heat and gradually whisk in butter. Stir in cream, zest and salt to taste.

Place salmon in buttered baking dish, add salt and pepper to taste and bake for 3 minutes or until opaque. Top with orange butter and garnish with watercress.