

OREGON BAY SHRIMP SALAD NICOISE

with Lollarossa Lettuce and Yellow Roc d'Or Beans

(serves 8)

Ingredients:

1 1/2 lb.	Bay shrimp, rinsed and patted dry
2 lb.	Baby red potatoes
1 1/2 lb.	Fresh yellow roc d'or beans
8 cups	Lollarossa lettuce, washed and patted dry
1 head	Radicchio
1 head	Belgium endive
1/2 cup	Capers, rinsed
1 cup	Black Kalamata olives, pitted
2 ea.	Red bell pepper, cut julienne
1/2 cup	Mixed chopped fresh herbs (rosemary, thyme, tarragon, basil, etc. or substitute 1/4 c. dried Herbs de Provence
3 T.	Garlic, minced
6 ea.	Anchovies, chopped fine
1 1/2 cup	Olive oil
1/2 tsp.	Red pepper, crushed
1/2 cup	Lemon juice
3 T.	Dijon mustard
	Salt and Pepper

Method:

Quarter the potatoes and place them in a non-corrosive saucepan, with enough cold water to cover by 1". Add 1 T. salt to the water and bring the potatoes up to a simmer over medium heat, taking care not to allow them to come to a boil. Stir gently and cook till just tender (about 10 to 15 minutes). Drain the potatoes and spread them on a sheet pan to dry.

Blanch the beans and bell pepper quickly in boiling water, remove from boiling liquid, and place under cold tap water. Drain. Pat dry with towel. Place potatoes, beans, and peppers in a mixing bowl.

In a small mixing bowl, mix the garlic, herbs, mustard, crushed red pepper, and anchovies. Gradually whisk in the olive oil until lightly emulsified. Then gradually whisk in the lemon juice. Season to taste with salt and pepper.

Toss the greens with a little dressing. Moisten the potato mixture with dressing as well. Place 1 radicchio leaf and 2 endive leaves at top of plate, radicchio in the middle. Place a small pile of lollarossa in center of plate. Arrange the potato mixture on top of a bed of lollarossa lettuce. Top with bay shrimp and a garnish of capers and olives. Serve with additional dressing on side.

Good with chilled Oregon Pinot Gris.

HORSERADISH CRUSTED OREGON SALMON (CHINOOK)

Higgins Restaurant
1239 SW Broadway
Portland OR 97205
503-222-9070
Chef/Owner—Greg Higgins

1/2 c.	horseradish, freshly grated
1/2 c.	parsley, chopped
1 lemon	zest and juice
1 T.	garlic, minced
1	egg white
1	cup bread crumbs
1/2 c.	extra virgin olive oil
	salt and pepper, to taste
3 ounces	cooking oil
8 each	Oregon Salmon (Chinook) pave—6 oz. (2 1/2" x 2 1/2")

Preheat oven to 425 degrees

Mix the horseradish, parsley, lemon zest, juice, garlic and egg white till evenly combined. Fold in the bread crumbs and then drizzle in the olive oil, taking care not to over-mix and break up the crumbs. Season the mixture to taste with salt and pepper.

Heat half of the cooking oil in a heavy sauté pan over medium high heat. Season the salmon portions with salt and pepper. When the oil just begins to smoke, sear the paves, topside down, two at a time, 1 minute per side. Remove them to shallow pan and repeat the process with the other three portions. Sprinkle a 1/8" thick layer of the bread crumb mixture over each pave. Roast in the hot oven till the crust is golden brown (4–6 minutes).

Serve with the leek and citrus vinaigrette on the side.

Serves 8

PESTO CRUSTED OREGON CHINOOK SALMON

(serves 8)

Pesto

Ingredients:

1 lb. basil leaf
4 cloves fresh garlic
1/4 cup toasted pine nuts
2 Slices chopped smoked Bacon
1/2 cup olive oil
1/4 cup grated parmesan
1/4 cup bread crumbs

Grind basil, garlic, pinenuts, bacon and olive oil in a food processor
When smooth, add the parmesan and bread crumbs, season with salt and pepper to taste

Red Onion Relish

Ingredients:

2 med chopped red onion
2 limes, juiced
1 bunch chopped cilantro
1/4 cup virgin olive oil
1/4 cup capote capers

small dice the onions and sauté until translucent, do not brown.
Add the lime juice and simmer for 1 minute.
Add the chopped cilantro, olive oil and capers, season to tasted and cool.
Serve at room temperature.

Cut salmon into serving portions between 6 and 7 ounces, season with salt and pepper and top with a layer of the pesto.
Sear the salmon, crust side down in a hot pan with some olive oil 1 minute.
Gently flip the fillets and finish cooking in a 400 degree oven for five minutes or until the fish is cooked to your liking. Fresh wild salmon is best medium rare but should certainly be cooked more if you so desire.
Place the salmon on a bed of sautéed spinach and surround with the red onion compote.

OREGON SALMON WITH VERJUS BEURRE BLANC, LEEK RISOTTO & GARDEN GREENS

Carafe
200 SW Market
Portland OR 97201
503-248-0004
Pascal Sauton
Chef Owner

For the Oregon Salmon & sauce:

Ingredients:

4 6oz portions Oregon Salmon filet
Fleur de Sel
Fresh ground black peppercorns
2 Tbsp. finely minced shallots
1 bay leaf
2 cups Verjus
1/2 cup heavy cream
1 cup unsalted butter (room temperature)

For the risotto:

Ingredients:

10oz. Carnaroli or Arborio Rice
1 bunch leeks
2 Tbsp. olive oil
1 medium yellow onion, small diced
Vegetable stock
2 Tbsp. unsalted butter
2 Tbsp. grated aged Parmesan cheese

For garnish:

4 cups organic mix lettuces such
as Lolla Rossa, Red Oak,
Arugula, Miners, Mache,
etc.
1 Tbsp lemon juice
2 Tbsp extra virgin olive oil
Fleur de Sel
Fresh black peppercorns

Preheat oven to 450 degrees.

For the sauce, place the shallot, bay leaf, salt & pepper and Verjus in a saucepot and reduce to 1Tbsp. Add the heavy cream and reduce until thick. Turn off the heat and whisk in the butter, a little bit at a time, until all incorporated. Check seasoning and strain the sauce through a fine mesh strainer and reserve in a warm spot.

Season fish with salt & pepper, sear on both sides in a hot pan. Place on a baking dish and cook for 8 to 10 minutes in the oven.

For the risotto, bring the vegetable stock to a boil.

Trim the leeks, keeping the white part only, and wash well under cold water. Cut the leeks into julienne, sauté in butter and reserve. In a non-reactive pan, heat the olive oil. Add the onion and cook on medium flame until soft. Add the rice and stir for a couple minutes. At this point, start adding the hot vegetable stock, one cup at a time. Keep stirring often, and add more stock as it get absorbed by the rice. After about 20 minutes, check the doneness of the rice. It should be still a bit firm but very creamy. Add the leeks, butter and cheese, stir well and check the seasoning.

Divide the risotto in the center of 4 heated plates. Place the fish on top, covered by a little sauce. Toss the greens with lemon & olive oil, season with salt & pepper and place on top of the fish.

OREGON SALMON WITH SALSA VERDE AND ARUGULA

Fratelli
1230 NW Hoyt
Portland OR 97209
503-241-8800
Chef/Co-owner Paul Klitsie

12 oz piece	Oregon Salmon fillet, skinless and boneless
1/2 cup	flat leaf parsley, just the leaves
1/2 cup	chives
1/4 cup	tarragon, just the leaves
	Lemon zest and 2 teaspoons of freshly squeezed lemon juice, keep separated
1 clove	garlic, minced
1 medium	peeled shallot, minced
1/2 tsp	capers
2 pieces	salted anchovy fillets, diced
	Kosher salt & finely ground pepper
11 TBSP	extra virgin olive oil + 3 tablespoons, keep separated
4 oz	arugula or 2 bunches
1 TBSP	olive oil for searing salmon

To make the salsa verde, mix the parsley, chives and tarragon together. Chop them fine with a knife, while half way through chopping, add the lemon zest and finish chopping. Next mix in the garlic, shallots, capers, anchovy filets and season carefully with salt and finely ground pepper. Mix in 11 tablespoons of extra virgin olive oil.

Slice the salmon filet into 12 pieces and season with salt and pepper only on one side.

Bring a large non-stick pan to high heat and put one tablespoon of olive oil in the pan. In three batches sear the salmon just to give them color (do not overcook the fish).

To make the arugula salad, put the arugula in a bowl and season with salt, pepper, 2 teaspoons of lemon juice and 3 tablespoons of extra virgin olive oil.

Over six plates divide the salsa verde, put two pieces of salmon over the salsa verde and top the salmon with arugula salad. Enjoy!

Serves 6

LEEK AND CITRUS VINAIGRETTE

**Serve with Horseradish Crusted Oregon
Salmon (Chinook)**

Higgins Restaurant
1239 SW Broadway
Portland OR 97205
503-222-9070
Chef/Owner—Greg Higgins

1 cup	fish stock
1/2 t	saffron threads
1 cup	leeks, blanched and diced (1/4-inch)
1 t	fresh thyme leaves
2	lemons, zest and juice
1 T.	Dijon mustard
1/2 t	chili paste
1/2 cup	extra virgin olive oil
	salt and pepper, to taste

In a small sauce pan over medium heat reduce the fish stock and saffron until 1/4 c. remains. Combine the leeks, thyme, minced lemon zest, mustard and chili paste, gradually whisk in the lemon juice, fish stock reduction and olive oil. Season with salt and pepper, to taste. Serve with Horseradish Crusted Oregon Salmon (Chinook).

GRILLED OREGON SALMON (KING) WITH LEMON BUTTER, ROASTED POTATOES AND GRILLED ASPARAGUS

(This recipe serves one person except for the Lemon butter)

Chef Ryan Smith
McCormick & Schmick's Seafood Restaurant
2335 SW 1st Avenue
Portland OR 97204
503-224-7522
<http://www.msmsg.com/>

Lemon Butter

1lb salted butter
.25c lemon juice
.25c finely chopped parsley

Let the butter reach room temperature and place it in a mixer, cuisinart, or kitchen aid and add the rest of the ingredients and mix well, then on a piece of saran wrap (1foot by 1foot) roll the butter up into a 1/2 inch log and place it in the freezer to allow to harden, then cut a 1/8 inch coin off and place it on top of the salmon before service, there is enough butter for about 15 uses, and stores well in the freezer.

Roasted Red Potatoes

8oz red potatoes
1 clove garlic(finely chopped)
1 sprig rosemary(finely chopped)
.5tsp salt
.5tsp black pepper
.25c olive oil

Preheat oven to 400 degrees

Cut the potatoes into quarters and mix with all the rest of the ingredients, and place in the oven and bake for 30 minutes.

7oz King Salmon cut on a bias. Grill the salmon on each side for 3 minutes or until medium.

3oz Asparagus. Cut the white bottoms of the asparagus off and place the asparagus on the grill and grill for about 3 minutes or until tender.

Place on the salmon, potatoes and asparagus on a plate and top the salmon with the lemon butter and serve.

OREGON SALMON WITH BRAISED MUSHROOMS AND ROASTED GARLIC

McGrath's Fish House
<http://www.mcgrathsfishhouse.com/>
503-399-8456

Mushrooms:

2 T. butter
1 cup julienne shitake mushrooms (remove stems)
1 cup julienne Portobello mushrooms (remove stems)
1/4 cup cabernet wine
salt and pepper, to taste

Melt the butter in a large skillet and lightly sauté the mushrooms in the butter. Add the wine and cook until most of the liquid is evaporated. Season with salt and pepper, to taste.

Pre-heat oven to 350°

Roasted Garlic:

8 whole garlic cloves (peeled)
1 T. olive oil

Toss the garlic with the olive oil to coat, and place garlic on a sheet pan. Roast in a 350° oven for 20–25 minutes until golden brown. Remove and cool.

Mustard Glaze:

1/2 cup honey
1/4 cup whole grain mustard

Combine ingredients in a bowl and stir well.

Oregon Salmon:

4 7 or 8-ounce Oregon Salmon fillets
1 8-ounce package cream cheese
prepared mushrooms
prepared roasted garlic

Cut 1/4 inch slices from the cream cheese. Butterfly the Oregon Salmon fillets and stuff each fillet with the cream cheese, 2 cloves roasted garlic and braised mushrooms. Heat a non-stick pan over medium heat and lightly coat with margarine or cooking spray. Lightly coat the stuffed fillets with flour and sear for 2 minutes on each side. Transfer the Oregon Salmon fillets to a baking sheet and bake in 350° oven to desired doneness.

Serve with honey mustard glaze. Serves 4

OREGON PINK SHRIMP AND GOAT CHEESE CREPES WITH ROASTED RED BELL PEPPER CREAM SAUCE

McGrath's Fish House
<http://www.mcgrathsfishhouse.com/>
503-399-8456

Sauce:

4 medium size red bell peppers
1 T. olive oil
1 small shallot, chopped
1/2 t. red chili flakes
1 cup white wine
1/2 cup chicken broth
2 cups heavy cream
1/4 t. cayenne pepper
1/2 cup fresh chopped cilantro

Preheat oven to 400°

Roast bell peppers until skin is brown and begins to blister. (Approximately 25–30 minutes). Cool peppers and remove peel and seeds. Coarsely chop peppers.

In a medium saucepan heat olive oil over medium-high heat and add chopped shallot, bell peppers, and red chili flakes. Cook until shallot softens. Add the white wine and chicken broth. Bring to a boil and reduce heat. Simmer for 10 minutes or until most of the liquid is cooked out. Puree the pepper mixture in the blender. Return the pureed peppers to the pan and add the heavy cream and cayenne pepper. Bring the sauce to a boil and reduce heat. Simmer for 15 minutes or until sauce thickens. Add the cilantro and keep warm.

Crepes:

1 1/3 cups all-purpose flour
1/4 t. salt
1 1/2 cups milk
2 t. vegetable oil
2 eggs, lightly beaten
2 egg whites, lightly beaten
Non-stick pan coating

Whisk the flour and salt together in a large mixing bowl. Add the milk and vegetable oil to the beaten egg mixture and stir well. Gradually add the milk and egg mixture to the flour, beating well with a wire whisk until batter is smooth. Refrigerate batter for 2 hours.

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Oregon Pink Shrimp and Goat Cheese Crepes with Roasted Red Bell Pepper Cream Sauce CONTINUED

Heat a 10-inch non-stick skillet over medium heat. Spray lightly with pan coating. Pour 2 oz. of the batter into pan and quickly rotate pan so batter covers the bottom of the pan in a thin film. Cook approximately 1 minute or until crepe can be shaken loose. Flip the crepe and cook for 30 seconds. Slide crepe out of pan and onto a plate lined with a paper towel. Repeat this process until all batter has been used. Set crepes aside.

Filling:

2 T.	butter
1 cup	chopped scallions
2 cups	sliced mushrooms
2 cups	Oregon Pink Bay Shrimp
1/4 cup	chopped cilantro
3/4 cup	goat cheese

Heat the butter in a skillet over medium heat and add the green onions and mushrooms. Cook until the mushrooms and onions begin to wilt. Add the Oregon Pink Bay Shrimp and chopped cilantro. Cook until the bay shrimp is heated through. Remove from heat. Spread 1 tablespoon of goat cheese on each crepe and spoon 1/4 cup of filling into the middle of each crepe. Roll crepes up and top with sauce. Garnish with fresh cilantro sprigs and additional bay shrimp if desired.

Yield: 12, 10 inch crepes.

CORN AND OREGON PINK BAY SHRIMP CHOWDER

Morton's Bistro
1128 Edgewater St. NW
Salem OR 97304
503-585-1113
Chef/Owner—Steven B. Morton

4 ounces slab bacon, diced
2 medium onions, chopped
2 largerusset potatoes, peeled and cubed
3 cups shrimp stock (See recipe below)
4 sprigs fresh thyme
1 bay leaf
12 ounces Oregon Pink Bay Shrimp
2 cups fresh or frozen corn
2 cups heavy cream
Salt and fresh pepper to taste

Fry the bacon in a heavy soup pot over medium heat until most of the fat has been rendered. Pour off all but 2 tablespoons of the fat.

Sauté the onions in bacon fat until soft. Add the cubed potatoes, shrimp stock, thyme and bay leaf, and cook until the potatoes are tender and start to break down.

Add the shrimp meat and corn and heat thoroughly. Slowly stir in the heavy cream. Let sit for at least 30 minutes. Season to taste with salt and pepper.

Shrimp Stock: Place 4 oz. Shrimp shells*, 2 carrots, 4 ribs of celery, 1 medium onion, 2 cloves garlic, 1 T. thyme, 4 bay leaves, 1 cup white wine in one quart of water. Bring to simmer for 20–30 minutes. Sieve.

* Save shrimp shells from recipes that call for whole shrimp (may be frozen). Or, check with local seafood specialist. Fish or chicken stock may be substituted in a pinch.

Serves 4 to 6

GRILLED OREGON SALMON WITH OLIVE OIL POACHED BABY ARTICHOKE AND RED ONION, CAPER VINAIGRETTE

Tuscany Grill
811 NW 21st
Portland OR 97209
503-243-2757
Executive Chef: Paul DeCarli

Ingredients:

4 6oz Oregon Salmon filets

Artichokes

2 dozen Baby Artichokes cleaned and cut into quarters
2 cups olive oil
1 cup white wine
1 bay leaf
2 TBSP coarse salt

Red Onion Caper Vinaigrette

1 red onion julienned
1 cup capers
1/2 cup red wine vinegar
3/4 cup olive oil
1 tsp. sugar
salt and pepper to taste

To make Artichokes

Place olive oil, white wine, bay leaf and salt in baking dish. Cover with foil and place in 400° oven for 45 min. Artichokes should be tender, all the way through.

To make Red Onion, Caper Vinaigrette

Add red wine vinegar and sugar to bowl.

Whisk in oil, add onions and capers and season with salt and pepper. Let sit for 1 to 2 hours. Best made one day before.

To prepare Salmon

Season Salmon with salt and pepper

Heat grill and oil grill when ready

Place Salmon, TOP side down on grill and rotate 45° after 2-3 min. FLIP after 2 more minutes. Cook 3-4 minutes.

Place heated artichokes on center of dish, Top with cooked Oregon Salmon and finish with Red Onion Vinaigrette.

SMOKED OREGON SALMON AND SPINACH SALAD

(with pickled red onion, caper berries, hard cooked eggs and tarragon mustard vinaigrette)

Tuscany Grill
811 NW 21st
Portland OR 97209
503-243-2757
Executive Chef: Paul DeCarli

Serving for Four

4-5 lb Fillet of Oregon Salmon

Cure

2 cups coarse salt
2 cups brown sugar

Hard Cooked Egg

6 eggs hard boiled

Pickled Onion

1 med. red onion
1 cup red wine vinegar
1/2 cup water
3/4 cup sugar

Tarragon Mustard Dressing

2 egg yolks
2 small bunches of tarragon, chopped
2 TBSP Dijon mustard
juice of one lemon
1 TBSP champagne vinegar
1 clove garlic, minced

To Cure Salmon

Rub Salmon evenly with salt and sugar mixture on both sides of the fish. Place in plastic wrap and refrigerate for 20 hours, turning to flip side after 10 hours

After twenty hours, rinse and pat dry.

Set your smoker up to product standards. Place fish in middle of rack and smoke for 4-5 hours. Ice may need to be changed

Hard Cooked Eggs

Place eggs in large pot and cover with cold water. Bring to slow boil. Let stand, covered for 20 min. Run under cold water to peel

Pickled Onions

Bring vinegar, water and sugar to a boil. Pour hot liquid over onions, and let stand for 1 to 2 hours, then cool

Tarragon Mustard Dressing

Place mustard, egg yolks, tarragon, lemon juice, champagne vinegar and garlic in food processor. Blend together. Process for 30 seconds Process again for thirty seconds, adding olive oil for an emulsion. Season to taste with salt and pepper.

Assemble Salad

Place Spinach in a bowl with chunks of Smoked Oregon Salmon, seasoned to taste with salt and pepper, add dressing and then gently toss. Place on a COLD plate, and garnish with wedges of hard cooked eggs, pickled onions and thin slices of caper berries.

PAN SEARED OREGON SALMON, OVER SPRING GREENS, POLENTA CROUTONS, PICKLED RED ONIONS AND APPLE HORSERADISH DRESSING

Tuscany Grill
811 NW 21st
Portland OR 97209
503-243-2757
Executive Chef: Paul DeCarli

4 6 oz Salmon Fillets
1 cup stone ground corn meal
3 cup water
1/2 cup parmesan
salt and pepper to taste

Pickled Red Onion

1 med. red onion
1 c. red wine vinegar
1/2 c. water
3/4 c. sugar

Apple Horseradish Vinaigrette

1/2 med. root horseradish
1/2 green apple
2 egg yolks
2 c. olive oil
juice of one lemon
1 TBSP champagne vinegar
1/2 c. buttermilk
1 TBSP honey
salt and pepper to taste

To Make Polenta

Make this a day ahead. Bring water to a boil in 2 qt. pot. When water is at a boil, pour polenta into water, and use whisk until there are no clumps and polenta is completely blended. Cook Polenta over medium heat for 1 1/2 hours, stirring occasionally. The polenta is done when it appears thick, and has no apparent rawness to it. Pour Polenta onto baking sheet and let cool over night

Pickled Red Onions

Slice onions into very thin rings. Bring Vinegar, Water and Sugar to a boil. Pour hot liquid over onions and let stand 1 to 2 hours to cool

To Make Apple Horseradish Vinaigrette

Peel horseradish and apple with a rasp or cheese grater. Grate both. Blend Eggs, Horseradish, Apple, Lemon Juice and champagne vinegar and process for 30 seconds. Slowly add olive oil. When thickened, add buttermilk, honey and salt and pepper to taste.

To Construct

Cut Polenta into 1/2 inch by 1/2 inch croutons. Heat saute pan with oil over medium heat. Add croutons and brown all sides. Set aside. Season Fish with salt and pepper while heating saute pan over medium heat with 1 TBSP Oil. Add Salmon, cooking 3-4 min. each side

In bowl, add Spring Greens and Horseradish Vinaigrette, toss on center of plate and top with Salmon. Add croutons and top with pickled onion

CURED OREGON SALMON

Tuscany Grill
811 NW 21st
Portland OR 97209
503-243-2757
Executive Chef: Paul DeCarli

4	5 lb. fillet Oregon Salmon
2c.	course salt
2c.	sugar
2 TBSP	Vodka
2	sprigs Tarragon
1/2 c.	fennel (tops only)
	zest of one lemon
1	lemon, sliced into rings
	cheese cloth or plastic wrap

Mix salt and sugar together

Lay plastic wrap out so that it will cover fish, place 1/2 of the sugar and salt mixture onto plastic wrap. Place Oregon Salmon, Top side up on mixture, so back side absorbs mixture. Pour Vodka over top of Salmon evenly. Spread Lemon zest over top.

Do the same with Fennel and Tarragon mixture; then do the same with rest of sugar and salt mixture

Place lemon rings over salt.

Cover and place on sheet pan. Refrigerate for two days, turning over after the first day. Salmon will be done after the first day, and will be firm to the touch.

Rinse and Pat dry.

Slice thin and serve on Crostini with caper berries, pickle onion, hard cooked egg, with tarragon sauce

HERBED OREGON SALMON BAKED ON ROCK SALT WITH RED ONION-CAPER VINAIGRETTE

Wildwood
1221 NW 21st
Portland OR 97209
503-248-9663
Chef/Owner—Cory Schreiber

Red Onion-Caper Vinaigrette

1 c. olive oil
1/4 c. sherry vinegar
1 t. Dijon mustard
1 red onion, thinly sliced
2 t. capers, drained
1 t. chopped fresh basil
1 t. salt
3/4 t. freshly ground black pepper

Herbed Oregon Salmon

4 lbs. salmon fillet, pin bones removed, with skin intact
2 T. mixed minced fresh herbs such as tarragon, basil, flat-leaf parsley and thyme
2 T. fennel seeds, cracked
1 t. salt
1/2 t. freshly ground black pepper
rock or kosher salt for lining pan

To prepare the vinaigrette

In a small bowl, whisk together the oil, vinegar and mustard. Stir in the remaining ingredients. Cover and refrigerate until ready to use. The vinaigrette can be made up to 2 days ahead.

To prepare the Oregon Salmon

Rub the fillet with the minced herbs and fennel seeds. Season with salt and pepper. At this point, the salmon can be covered and refrigerated overnight.

Preheat the oven to 325°. Cover a large jelly-roll or roasting pan with aluminum foil. Pour the rock or kosher salt into the pan, covering its surface. Place the salmon, skin side down, on the salt. Bake in the oven for 35–45 minutes, or until opaque on the outside and slightly translucent in the center. This method of cooking allows the salmon to cook through without becoming dry. Remove from the oven, cover loosely with aluminum foil, and let stand for 5 minutes (the salmon will continue to cook).

To serve, use a wide spatula to remove the salmon from the salt. Remove the skin and portion the salmon onto plates. Spoon some of the red onion-caper vinaigrette over each portion and serve.

Chef's note: Though the salt on which the salmon is baked will absorb juices from the fish, there's no reason to throw it out. Instead, set it aside for use the next time you prepare this dish, or one similar to it.