

# Grilled Salmon in White Wine Sauce

Recipe By *Rena Shatz*



Cooking and Prep:  30  
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Serves:  2

Contains: 

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot,  
Chanukah, Nine Days

Diet: Gluten Free, Low Carb

Source: Whisk by Ami

Magazine

## Ingredients (12)

### Salmon

- 2 fresh salmon fillets
- Gefen Olive Oil
- salt and black pepper, to taste
- 2 tablespoons butter

## Sauce

- 1 onion, thinly sliced
  - 1 celery root, thinly sliced
  - 2 fennels, thinly sliced
  - 6 garlic cloves
  - 1 cup **Baron Herzog Chenin Blanc** or other white wine
  - juice from a 1/2 an orange
  - 1 cup of pareve chicken soup
  - 8 ounces heavy cream
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## Start Cooking

### For the Fish

1. Coat the fish with a small amount of olive oil.
2. Sprinkle with salt and black pepper.
3. In a frying pan over medium heat, brown both sides of fish.
4. Preheat the oven to 350°F.
5. Place 1 tablespoon margarine on each piece of fish. Bake uncovered for 5 minutes.

### Variation:

Can use margarine instead of butter if making the fish pareve

### For the Sauce

1. In a separate frying pan, lightly fry the onion, celery root, fennel, and garlic in a small amount of olive oil until they develop a pale golden hue.
2. Add the white wine, orange juice, and soup to the vegetables and continue to cook until the liquid mixture has been reduced to half its original amount.
3. Add the cream, mix and cook for another 3 minutes.
4. Pour the sauce over and around the salmon. Decorate with slivered almonds.

### Variation:

Can use onion soup instead of pareve chicken soup

Can use non-dairy whipped topping instead of heavy cream if making fish parve