



WINERY & VINEYARDS™

*Pan-Roasted Salmon with Braised Leeks and Mushrooms*  
*To Accompany Alma Rosa 2006 Pinot Noir Sta. Rita Hills*  
*By Chris Burroughs, Tasting Room Manager*

2 slices diced pancetta or bacon (for vegetarian version omit pancetta/bacon)  
1 lb small brown mushrooms, sliced (or whatever mushrooms you like)  
2 leeks, washed thoroughly and sliced (white & pale green parts – no dark tops)  
¼ c each minced carrot & celery  
½ c chicken (or vegetable) stock  
½ c dry white wine (such as Alma Rosa Pinot Blanc Sta. Rita Hills)  
1 ½ tsp fresh thyme leaves, chopped fine (or ½ tsp dried)  
salt & pepper  
4 nice pieces of wild-caught salmon  
olive oil

Fry pancetta or bacon until brown and nicely crisped. Remove to bowl. Add mushrooms to pan, stirring frequently, for 6 or 7 minutes. Add to bowl with pancetta.

Add leeks, carrot and celery to pan, adjust heat to medium, and stir often, until vegetables are soft and “happy”, 10 minutes or so.

Return mushrooms and pancetta/bacon (if using) to pan, add stock, wine and thyme. Simmer, stirring about 10 minutes or until liquid is almost absorbed.

Season with salt and pepper. Heat oven to 450°.

In a different oven-proof pan or skillet large enough for all 4 pieces of salmon, heat 1 ½ tbs of olive oil over medium-high heat. Season salmon pieces on both sides with salt & pepper, add to pan and cook 3-4 minutes until bottom side is nice and browned. Turn fish over and place pan in oven, roasting until thickest part of fish is just barely done, 8 minutes maybe.

Divide leek and mushroom mixture onto 4 plates, place salmon on top and serve. Additional fresh thyme may be sprinkled over and around. Serves 4.