

## Salmon Dijonnaise

1 cup dry white wine  
1 cup bottled clam juice  
2 shallots, thinly sliced  
2 sprigs fresh tarragon  
2 garlic cloves, minced  
1 bay leaf  
Coarse Sea salt and freshly ground black pepper, to taste  
4 – 4 ounce skinned salmon fillets  
½ cup heavy cream  
4 tablespoons cold unsalted butter, thinly sliced  
1 ½ tablespoons country style Dijon mustard

Preheat oven to 350 degrees F.

Combine white wine, clam juice, shallots, tarragon, garlic, bay leaf, salt and pepper in a large sauté pan and bring to a boil. Reduce heat, and simmer 5 minutes.

Add salmon to wine mixture, cover and place in oven, poach for 8 to 10 minutes.

Remove salmon from pan and keep warm while preparing the sauce.

Boil poaching liquid 5 minutes or until reduced by half. Add cream and boil 3 minutes, or until thick bubbles appear. Reduce the heat to low. Whisk in cold butter, one piece at a time. As each piece melts add another, stirring constantly. Strain the sauce, stir in tarragon and mustard and serve over salmon.

Serves: 4

Prep Time: 10 minutes

Cook Time: 18 to 20 minutes