



Cold Poached Salmon with Mustard-Lime Sauce

Makes: Makes 6-8 servings

Prep Time: 10 minutes Cook Time: 12 minutes

Total Time: 22 minutes plus cool time 4 hours

Salmon:

- 6 cups water
- 2 & 1/2 cups dry white wine
- 6 (7-8 ounce) center-cut salmon fillets, skinned
- Ground white pepper

Mustard-Lime Sauce:

- 1 cup sour cream
- 6 tbsp Dijon mustard
- 4 tsp fresh lime juice
- 4 tsp honey
- 1 tsp grated lime peel

- Finely sliced fresh basil

Pour 3 cups water and 1 1/4 cups wine into each of 2 large skillets and bring to boil. Turn off heat. Season salmon with salt and white pepper. Place 3 fillets in each skillet; let stand 6 minutes. Turn salmon over in liquid; let stand 5 minutes. Bring liquid in skillets just to simmer and cook until salmon is just cooked through, about 30 seconds. Using slotted spatula, transfer salmon to platter. Cover and refrigerate until cold, about 3 hours or up to 1 day.

Let salmon stand at room temperature 1 hour before serving.

Stir sour cream, mustard, lime juice, honey and lime peel in bowl to blend. Cover; chill until cold, at least 1 hour. Sauce can be made 1 day ahead. Keep chilled.

Arrange salmon on plates. Drizzle with some sauce. Top with basil. Serve, passing remaining sauce separately.

Recipe by Bon Appetit