

Poached Salmon with Green Goddess Sauce

Serves 8

Here's a recipe that takes advantage of the heat up or cool down time of the Wood Stone oven.

Ingredients

1 bottle	white wine
1 qt.	water
1 ea.	bay leaf
8 ea.	peppercorns
2 tsp.	salt
1 ea.	celery stalk, roughly chopped
	Parsley stems
8 ea. 5-7 oz.	salmon fillets
	Green Goddess Sauce

Method

Oven Temperature: 350-425 degrees

- In a large stock pot bring first 6 ingredients to a boil, on top of the stove. Reduce heat and simmer for 5 minutes.
- Place the salmon in a deep baking dish large enough so the fillets are not crowded. Pour in enough poaching liquid to cover all of the fish. Cover with foil.
- For heat up oven: place **in the center of the oven**– **Flame Height: 3.4**
- For cool down oven: place **inside doorway** – **Flame Height: OFF**
- Rotate after 4 minutes. Uncover and check a piece after about 8 minutes. It should feel evenly firm to the touch.
- Remove pan from oven and gently lift the fillets out with a slotted spatula. Transfer to a baking sheet to drain.
- Cover and chill for several hours or overnight.
- Serve with Green Goddess Sauce.

The salmon could certainly be served warm right away or with another sauce or just a squeeze of lemon.



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