

Olive Oil Poached Citrus Salmon

By Chadwick Boyd



Olive Oil Poached Prince William Sound Salmon with Citrus

Ingredients

- 2 lbs Prince William Sound Sockeye, cut into 4 portions
- 1 Medium orange
- 4 Cloves garlic, thinly sliced
- 3 Dried red chili peppers, chopped
- 2 - 2 1/2 Cups extra virgin olive oil (depending on thickness of fillets)
- 1 Blood orange or ruby red grapefruit
- Maldon or other flake salt



PRINCE WILLIAM SOUND
WILD ALASKA SOCKEYE

Instructions

- Preheat oven to 275°F
- Place salmon fillets skin side down in a 10" cast iron skillet or oven-proof baking dish
- Using a vegetable peeler, peel the outer skin, but not the pith, of the orange
- Scatter the orange peel, garlic and three quarters of the chilies over the salmon
- Pour olive oil over the fish until the fillets are just covered
- Poach on center rack of oven for 14 minutes or until the top of the salmon is just opaque
- While fish is poaching, cut off the remaining orange peel and slice the orange into 1/4" slices, repeat with other citrus and set aside
- When fish is ready, remove from oven and transfer to serving dish
- Arrange half of the citrus slices on top of the fish and spoon olive oil over both
- Garnish with the remaining chili flakes and salt to serve

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