

Slow Roasted Salmon With Shallot – Grapefruit Sauce

Show: ☐ May 22

Grapefruit – Shallot Sauce

Ingredients :Serves Size 10

2 cups grapefruit juice
2 Tbsp finely diced shallots
2 Tsp finely chopped ginger
4 Tbsp sugar
Kosher salt
Cayenne pepper
Pinch paprika
Juice of 1 lemon
2 grapefruit peeled, pith removed, thin wedges segments
2 Tbsp julienned grapefruit zest

Procedure:

Combine juice, shallots, ginger and sugar. Season to taste with salt, cayenne and paprika. Bring to simmer over medium-high heat – reduce by half then adjust seasoning with lemon juice, sugar and salt to balance flavors. Add grapefruit sections to warm sauce at pick-up and use zest to garnish.

Slow Roasted Salmon:

Ingredients:

10 ea. 6 oz. Salmon filet
Kosher salt
White pepper
Grapeseed oil

Procedure:

Rub salmon with oil and season. Sear salmon over medium heat and place into a 300° oven to cook slowly for approximately 16 minutes.

[« Back to List of Recipes](#)

