

## Slow Roasted Salmon With Shallot – Grapefruit Sauce

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### ***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.

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