

Celadon
presents
Roasted Salmon and Rhubarb
paired with
2004 Michael Pozzan Winery Pinot Noir - Napa Valley

Ingredients: Serves 6

1 Pound Rhubarb, cut into ½ inch pieces (about 3-1/2 cups)
1/3 cup sugar
Juice of ½ lemon, or to taste
6 Salmon Fillets (6 oz. each and about 1 inch thick), pin bones removed
Salt and freshly ground black pepper

Preheat oven to 500 degrees, or it's highest temperature

In a small saucepan, combine rhubarb and sugar. Cover and cook over low heat until rhubarb is falling apart, about 20 minutes, adding water if necessary.

Stir in the lemon juice. The sauce should be the consistency of applesauce.

Arrange salmon fillets, skin side down on a foil or parchment-lined baking pan.

Season to taste with salt and pepper

Bake until almost opaque throughout, about 17-20 minutes.

Spoon rhubarb onto center of warmed plates. Lift the fillets from the pan, leaving behind skin if desired. Place fillets on rhubarb.

Serve with a rice pilaf with almonds.

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