



*fume Bistro & Bar*  
*Cedar Planked Salmon with Prosciutto & Sage Butter Sauce*  
*paired with*  
*Showket Vineyards 2001 Sangiovese - Winemaker Heidi*  
*Barrett*

**Ingredients: (Serves 6)**

**For the Salmon**

- 6 – 6oz. salmon filets skinned
- 2 tsp kosher salt
- ½ tsp freshly cracked black pepper
- ½ tsp dry mustard
- 3 untreated cedar shingles or shims (at Home Depot)  
4 – 5” wide and about 12” long

**For the Sauce**

- |                                    |                      |
|------------------------------------|----------------------|
| 1 T chopped shallots               | 1 tsp chopped garlic |
| 4 slices prosciutto, thinly sliced | 2 T chopped sage     |
| 1 tsp olive oil                    | ¼ cup Sangiovese     |
| 3 T unsalted butter                | kosher salt          |

**Preparation:**

1. Mix together the salt, pepper and mustard. Brush the top of the salmon fillets with a little butter and then sprinkle both sides with the mustard mixture.
2. Preheat the broiler. Soak the shingles in cold water for 5 to 10 minutes.
3. Put the soaked shingles under the hot broiler, 4 to 5 inches from the heat source, for 2 to 3 minutes, until the wood is browned on the top. Carefully take the shingles from the broiler.
4. Immediately (so that the shingles do not cool) lay 2 salmon fillets on the browned side of each shingle. Return the shingles to the broiler and cook the fish for about 5 to 7 minutes until firm but not dry. Lift salmon from the shingles. Transfer to a platter.
5. Preheat a medium sized sauté pan, add the olive oil, shallots and garlic, stir 30 seconds. Add prosciutto and cook 1 – 2 min. Deglaze with Sangiovese and reduce by half. Whisk butter into sauce 1 T at a time. Add salt and pepper if needed. spoon sauce over salmon. Serve with Jasmine rice and blue Lake Beans with Showket Vineyards Sangiovese.