

Gingered Salmon

1½ cups water
½ cup dry sherry or ¼ cup each orange juice and canned chicken broth
½ cup soy sauce
1 large yellow onion, thinly sliced
1 piece fresh ginger, about 1 inch long, peeled and minced
¼ tsp black pepper
½ cup orzo or other small pasta
4 Oregon Troll-Caught Salmon steaks
2 cups coarsely shredded cabbage
3 large carrots, peeled and coarsely shredded (2 cups)

Place the water, sherry, soy sauce, onion, ginger, and pepper in a deep 12-inch skillet, and bring to a boil over high heat. Reduce the heat to low, cover, and simmer for 15 minutes.

Raise the heat to high and bring the mixture to a rolling boil. Add the orzo and cook, uncovered, for 5 minutes.

Arrange the salmon steaks in a single layer in the skillet, reduce the heat to moderately low, cover, and simmer for 5 minutes. Using a wide spatula, gently turn the steaks over.

Sprinkle the cabbage and carrots on top, cover, and simmer for 5-8 minutes or until the salmon flakes when touched with a fork. Place the salmon on a warm platter. Toss the vegetables and pasta together and spoon around the fish.