

MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANTS

Stuffed Salmon with Oregon Bay Shrimp & Crab

Yield: 4 servings

1 c. beurre blanc sauce (recipe below)
4 (5 oz.) salmon fillets
6 oz. Oregon bay shrimp
6 oz. Dungeness crab meat
6 oz. brie cheese, cut into ½ inch cubes
3 Tbs. mayonnaise
1 Tbs. chopped fresh dill
Pinch of salt
Pinch of pepper



Preheat oven to 400 degrees. Prepare the beurre blanc sauce and set aside. Split the salmon fillets lengthwise to form a pocket for the stuffing. Combine the shrimp, crab, brie, dill, salt and pepper. Gently blend in the mayonnaise to bind the mixture. Divide the stuffing mixture between the four pocketed fillets. When full, let the flaps cover the stuffing so that only a small amount is exposed. Bake in a lightly buttered baking dish for 10 to 12 minutes. Transfer to dinner plates and spoon the beurre blanc over the fish.

Beurre Blanc Sauce

Yield: 1 cup

6 oz. white wine
3 oz. white wine vinegar
3 whole black peppercorns
1 shallot, quartered
1 c. heavy cream
6 oz. cold, unsalted butter, cut into pieces
3 oz. cold, salted butter, cut into pieces

Combine wine, vinegar, peppercorns and shallot in a non-corrosive saucepan (stainless steel, Teflon, Calphalon). Reduce until the mixture is just 1 to 2 tablespoons and has the consistency of syrup. Add the cream and reduce again until the mixture is 3 to 4 tablespoons and very syrupy. Remove the pan from heat. Add the butter pieces, about 2 ounces at a time, stirring constantly and allowing each piece to melt in before adding more. (If the mixture cools too much, the butter will not melt completely and you will have to reheat it slightly. Strain and hold warm on a stove-top trivet or in a double-boiler over very low heat until you are ready to use.