

Seared Alaska Salmon with Tomatoes, Leeks and Artichokes



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 24

Ingredients:

10 1/2 lbs. Alaska Salmon fillets, cut in 24 pieces, 7 oz. ea.

3/4 cup olive oil

4 Tbsp. garlic, finely minced

6 cups artichokes, canned, 1/8" wedges

3 cups leeks, julienned

4 1/2 cups tomatoes, 1/4" dice

3 cups white wine

3 cups fish stock

1/3 lb. butter

3/4 cup fresh basil, julienned

salt and pepper, as needed

Description:

Season salmon fillets with salt and pepper. Preheat a griddle to 425°F. Lightly oil the griddle and place the salmon onto the griddle and cook for 3-4 minutes to sear.

Remove to a sheet pan, seared side up. Place in a 425°F oven and cook 6-8 minutes or until desired doneness. Remove and hold warm.

In a large pot heat the olive oil. Add the garlic, artichokes, leeks, tomatoes, and white wine, bring to a boil and cook to reduce the liquid by half. Add the fish stock, bring back to the boil, reduce to simmer. Add the butter and stir to melt. Add the basil and salt and pepper to taste.

SERVING STYLE

For Buffet:

Place 2/3 of the artichoke mix on the bottom of a hotel pan, top with the seared salmon, and garnish with the remaining artichoke mix. Cover with plastic and foil, and hold warm until needed.

For Plate:

In a warm soup bowl, place the seared salmon, top with 1 cup of the artichoke mix, and serve.