

## Saké Poached Alaska Salmon



**Preparation Time:** 10 minutes

**Cook Time:** 25 minutes

**Servings:** 4

### **Ingredients:**

1 Tablespoon butter

1/4 cup sliced shallot

2 teaspoons minced ginger

1/2 cup (4 oz.) saké

2-1/2 cups (20 oz.) hot water

1 Tablespoon red or shiso miso

1-1/2 teaspoons instant dashi granules (found in international cooking section of grocery stores)

1 can (14.5 oz.) chicken broth

2 oz. (about 1 cup) sliced shiitake or crimini mushrooms

1/3 to 1/2 cup sliced green onions, reserving half

4 Alaska Salmon portions (4 oz. each), fresh, thawed or frozen

16 oz. fully-cooked udon noodles, kept warm

2 Tablespoons chopped parsley

### **Description:**

Melt butter in a large nonstick (12-inch) pan or stockpot over medium heat. Stir in shallots and ginger and cook until softened, about 4 minutes. Pour in sake, cook until liquid is reduced by half. Add water, miso and dashi granules; whisk until smooth. Stir in chicken broth, mushrooms and half of green onions. Bring to a simmer. Rinse any ice glaze from frozen Alaska Salmon portions under cold water. Turn off heat and gently add seafood to liquid, skin side down. Return heat to a simmer.

Once simmering, cover pan and cook 4 to 5 minutes for frozen seafood or 2 minutes for fresh/thawed fish. Turn off heat and let seafood rest 5 minutes or until seafood is opaque throughout. Remove seafood to warm soup bowls.

To serve, add 4 oz. udon noodles and one cup liquid to each bowl; garnish with reserved green onions and parsley.