

Ferraro's Cucina

Salmon Monterey

Ingredients

- 2 tablespoons butter**
- 2 pounds uncooked skinless wild Sockeye Salmon**
- 2 garlic cloves, minced**
- 1/2 cup white wine or chicken broth**
- 2 cups shredded Monterey Jack cheese**
- 2 tablespoons minced fresh parsley**
- Hot cooked linguine, optional**

Preparation

- Preheat oven to 350°. In a large skillet, heat butter over medium-high heat.
- Skin the Salmon, and saute with garlic 5-8 minutes per side.
- Using a slotted spoon and flipper, transfer to a greased 11x7-in. baking dish.
- Add wine to skillet; bring to a boil. Cook until liquid is reduced by half; pour over salmon.
- Sprinkle with monterey cheese and parsley. Bake, uncovered, until cheese is melted, 8-10 minutes. If desired, serve over linguine.
- Enjoy!

