

Grilled Parchment Steamed Salmon Dressed with Fragrant Fish Rub

Fragrant Fish Rub accents delicate wild salmon flavors

SERVES: 4-6
PREP TIME: 15 minutes
COOK TIME: 18 minutes
TOTAL TIME: 33 minutes

INGREDIENTS

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3 Eureka lemons, sliced thin
3 lbs. wild salmon
3 Tbsp. GC Napa Valley Natural Lemon Olive Oil
4 Tbsp. GC Napa Valley Fish Rub Proprietary Blend
1 Tbsp. GC Napa Valley Natural Wild Fennel Finishing Sea Salt
1 piece each: Parchment paper and aluminum foil - two times larger than the salmon
Garnish: Fresh green fennel fronds from 1 bulb (Use fennel bulb in a salad. Delicious!)
Garnish: 2 Eureka lemons, cut in half



TO PREPARE

- Pre-heat grill. (Optional preparation: Bake in a 400 degree oven for 15 minutes.)
- Slice lemons into approximately 1/4" slices.
- Rinse salmon under cold water and pat dry with paper towels.
- Season salmon with Natural lemon Olive Oil, Fish Rub and Wild Fennel Finishing Sea Salt.
- Place salmon in center of parchment paper. Arrange sliced lemons on top and around salmon. Lift parchment paper on 2 opposite sides to meet in the middle above the fish. Tightly fold down paper until it reaches the fish; crimp to seal. Roll up ends and crimp to seal. Repeat with the foil. Foil must be sealed to keep in steam during cooking.
- Place salmon on grill, 5 minutes per side. Remove from grill; let rest 8 minutes before opening.
- Carefully open the foil and parchment. Remove lemon slices. Finish with a drizzle of Lemon Olive Oil and sprinkling of Wild Fennel Finishing Sea Salt.

TO SERVE

AS A SUMMER LUNCH: Serve salmon with the Composed Salad of Watermelon, Feta and Farmer's Market Greens with Citrus Dressing or Gabrielle's Wild Herb Rice Salad. See recipes for individual serving suggestions.

AS A SUMMER ENTRÉE: For a rustic look, arrange salmon on a wooden plank. Place halved lemons at either ends of the plank or platter. Garnish with sprig of fennel.

WINE PAIRING

2014 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley
The bright aromatics and mouth-watering flavors heighten the wild salmon flavors

SHOPPING LIST

3 Eureka lemons
3 lbs. wild salmon, fresh (Alaskan or Sockeye preferred)
Optional garnish: 1 fennel bulb with fronds
Optional garnish: 2 Eureka lemons

FROM YOUR PANTRY
Parchment paper
Aluminum foil



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