

Crab stuffed Salmon with sherry cream sauce

Ingredients :

2 each 6oz pieces of Salmon

Crab cake mixture

6 oz pasteurized special Crab meat

1 whole egg

3 tablespoons mayonnaise

1 Tablespoon mustard

1 tablespoon prepared mustard

1 Tablespoon chopped parsley

3 Tablespoon Panko crumbs

Sherry Cream Sauce

1/4 cup dry Sherry

1 tablespoon tarragon

1 tsp paprika

3/4 cup heavy cream

Salt and pepper to taste

Roasted Red Skin Potatoes

12oz quartered red skin potatoes

3 Tablespoons olive oil

Salt and pepper

Vegetables

1 pint cherry tomatoes

1 lb. chopped asparagus.

Method

make a ½ inch cut down center of each piece of salmon forming a pocket

Mix egg, mayonnaise, parsley, mustard, panko bread crumb and crabmeat

split mixture in half and stuff salmon and seasoned with S&P

Preheat oven to 450 degrees.

place quarter red skin on sheet pan and drizzle with olive oil and season

with salt and pepper bake for 25 min or until fork tender.

Season asparagus and cherry tomatoes with salt, pepper and olive oil.

Bake for 12 to 15 minute.

Heat sauté pan on medium high heat, add olive oil and sear salmon to

golden brown flip and sear for 2 minutes and finish in oven approx. 10min.

remove salmon from skillet, add sherry tarragon, paprika, and heavy cream

reduce to sauce consistency approx. 3 minutes on medium heat.