

Almond-Crusted Halibut Crystal Symphony



PREP TIME: 20 MINS
COOK TIME: 25 MINS

READY IN: 45 MINS
SERVINGS: 6

INGREDIENTS:

2 (12 inch) untreated cedar planks
1/4 cup pineapple juice
1/3 cup soy sauce
2 tablespoons white vinegar
2 tablespoons lemon juice
1 tablespoon olive oil
3/4 cup honey
1/4 cup packed brown sugar

1 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
1/2 teaspoon paprika
1/4 teaspoon garlic powder
6 (6 ounce) skinless, boneless salmon fillets
1 pinch salt and pepper to taste

DIRECTIONS:

1. Make beurre blanc: In a small saucepan over medium heat, combine wine, vinegar, shallots, thyme and bay leaf. Boil until liquid has evaporated. Stir in cream, and boil until liquid is reduced by half; decrease heat to low. Whisk in butter, 1 piece at a time, adding each new piece before previous one has melted completely. Do not allow sauce to simmer, or it may separate.
2. Strain sauce through a fine sieve into a heatproof bowl. Stir in chives, lemon juice, salt and pepper. Keep warm by setting bowl in a larger container of hot water.
3. Preheat oven on broiler setting. Pat fillets dry, and season with salt and pepper.
4. Heat oil and 1 tablespoon butter in a large skillet over medium-high heat. Saute halibut fillets for 2 to 3 minutes on each side, or until lightly browned, and just cooked through. Transfer to a baking sheet, and cool 5 minutes. In a small bowl, stir together bread crumbs, almonds and 1 tablespoon melted butter. Brush tops of fillets with egg, and spread with almond mixture.
5. Broil fillets 1 to 2 minutes, or until browned (watch closely - every broiler has its own personality!). Place fillets on individual plates, and spoon beurre blanc around it.

