

Salmon with Honey Peppercorn Crust and Beurre Blanc Sauce*

Serves 4

Ingredients:

- 4 portions skinless salmon steaks (cut 1/2" thick)
- 2 T. plus 2 tsp. honey
- 1 tsp. fresh dill (chopped)
- 4 each lemon slice

Peppercorn Crust:

- 1/2 oz. whole green peppercorns (crushed)
- 1/2 oz. whole pink peppercorns (crushed)
- 1/4 oz. whole black peppercorns (crushed)

Place the peppercorns into a blender and process until powdered with some small chunks of pepper visible.

Brush the top of the salmon steaks with honey then spread the peppercorn crust evenly over the top only.

Place salmon onto a baking pan and bake for 5 - 6 minutes on 350 degrees. Do not overcook. Drizzle beurre blanc sauce over the salmon and garnish with chopped dill.

***beurre blanc**

Meaning "white butter," this classic French sauce is composed of a wine, vinegar and SHALLOT REDUCTION into which chunks of cold butter are whisked until the sauce is thick and smooth. It's excellent with poultry, seafood, vegetables and eggs.

Serve with Dry Creek Vineyard Meritage.