

Ski Dazzle®

A Taste of Winter™



Inspiration from:
SKI THE NORTHWEST

Pacific Wild Salmon ...

Caramel Parsnips and Cauliflower, with Port Wine Sauce



For the Salmon ...

- 6 (6 oz) salmon filet portions
- 3 tbsp olive oil
- 2 tbsp shallots - minced
- Salt and pepper to taste
- 1/4 cup white wine
- 2 cups port wine

PREPARE ...

In a hot sauté pan sauté the seasoned salmon filets in olive oil, remove from the pan and add shallots.

Then deglaze with white wine and reduce, add the port wine and cook to a syrup consistency and adjust seasonings.

For the Caramelized Parsnip and Cauliflower ...

- 1 1/2 cups parsnips
- 3 cups cauliflower
- 1/4 cup shallots - minced
- 3 cups chicken stock
- Salt and pepper to taste
- 1 cup butter

PREPARE ...

In a large sauce pot, over medium heat, cook the cauliflower, parsnips and shallots in 1/3 of the butter until well caramelized.

Add the chicken stock and simmer until the parsnips are very soft.

Puree the mixture until smooth and season to taste. Mix in remaining butter to finish.