

Salmon á la Genevese

Ingredients	Cooking Utensils	Serving
Utensils		
2 lb. piece of salmon	knife and cutting board	serving plate
5 shallot cloves	measuring cup	serving fork
2 sprigs parsley	measuring spoons	fish plates
2 medium carrots	large, deep, frying pan with lid	fish forks
pinch ground mace	strainer	fish knives
pinch black pepper	aluminum foil	gravy boat
1/4 tsp. salt	spatula	serving ladle
4 Tbs. Madiera or medium sherry	bowl	
1 tsp. all-purpose flour	small bowl	
1 lemon	lemon reamer	
1 tsp. anchovy paste		
cayenne pepper		
salt		
2 bay leaves		
1 Tbs. butter		
1 1/4 cups white stock (see the recipe above)		
1 small bunch of herbs consisting of one sprig each: thyme, tarragon, basil, marjoram, savory, and rosemary.		

Make the white stock (see the recipe above). Peel and chop the shallots. Chop the parsley and slice the carrots. Juice and strain the lemon. The dish can be prepared up to this point in advance. Slowly melt half the butter in the pan on the stove over medium heat. Add the shallots, parsley, carrots, herbs, bay leaves, and spices. Gently cook 10 minutes. Add the Madeira or sherry, and the stock. Reduce the heat to low and simmer 15 minutes. Lay the salmon flesh side down on top of the herbs and vegetables, tightly cover the pan with the lid, and cook over very low heat 30 minutes or until the fish is done. Remove the fish from the pan and place it on the cutting board. Let the fish cool slightly then remove the skin. Place the skinned fish on the serving plate and tightly cover with aluminum foil. Put the fish in a warm place. It is best if the serving plate is prewarmed.

In a small bowl, thoroughly mix the remaining butter and the flour. Strain the cooking juices into another bowl then return them to the pan. Add the flour and butter mixture, and cook for a few minutes on the stove over medium low heat until the sauce thickens slightly. Add the lemon juice and anchovy paste. Season to taste with salt and cayenne pepper. Pour some sauce over the fish and serve. The remaining sauce is served on the side. This dish can be made in advance of the dinner and reheated with the sauce in a

tightly covered dish in a moderate oven (325°F to 350°F) for 25 minutes, or in a microwave oven on high power for 3 minutes.