

Medieval Roasted Salmon with Wine Sauce

Ingredients

6 salmon cutlets 1 inch thick
1 1/4 cups white wine (try a medium-dry fruity wine)
2 small onions
1/4 tsp. white wine vinegar
large pinch ground cinnamon
large pinch ground ginger
olive oil

Utensils

knife and cutting board
measuring cup
measuring spoons
frying pan
spatula
grill
serving bowl
serving plate

Peel and finely chop the onion. Heat the oil in a frying pan on the stove over medium high heat. Add the onions, wine, and cinnamon. Gently sauté until the onions are soft and the wine is slightly reduced. Add the vinegar and the ginger and remove the frying pan from the heat. Heat the grill. When the grill is hot, brush the salmon on both sides with olive oil and place on the grill. Grill the cutlets over moderate heat on both sides, turning the cutlets once, until they are just cooked. Do not overcook. Pour the sauce into a serving bowl and arrange the cutlets on a serving plate. Serve each cutlet hot, topped with a spoonful of wine and onion sauce.