

## **Butter-Seared Porcini-Crusted Salmon**

<http://userealbutter.com/2015/07/23/butter-seared-porcini-crusted-salmon-recipe/>

4 6-oz. fillets of salmon, skin-on and pinbones removed  
sea salt  
freshly ground black pepper  
1 oz. dried porcini, ground to a powder (about 1/3 cup of porcini powder)  
3 tbsps unsalted butter, (2 tbsps for frying, 1 tbsp for deglazing)  
1 cup chardonnay for deglazing

Season both sides of the salmon with salt and pepper. Dredge each piece of salmon in the porcini powder to cover it completely. Melt 2 tablespoons of butter in a sauté pan or skillet over medium high heat. When the butter begins to bubble, place the salmon pieces skin-side up in the pan. Cook until the bottoms are browned and release easily from the pan (about 4 minutes). Carefully flip the pieces over and fry for another 3-4 minutes or until the middle of the thickest part is just undercooked (it will continue cooking after you remove it from the pan). Remove the salmon to a plate and let rest.

With the pan still over medium-high heat, add the remaining tablespoon of butter. Stir with a whisk or spatula to incorporate the fond (the yummy browned bits on the pan) into the butter. When the butter is fully melted and bubbling, add a cup of chardonnay (it will boil in a flash) and continue stirring with a whisk or spatula to clean up the fond stuck on the pan. Let the liquid boil down until the sauce is thickened and brown. Remove from pan. Pour the reduction sauce over the salmon and serve. Serves 4.