

SALMON WITH THAI RED CURRY SAUCE and CABBAGE SALAD

(from Terra restaurant, Napa Valley)



for the curry sauce:

- 2 tsp peanut oil
- 1 tsp garlic, minced
- 1 tsp ginger, minced
- 1 tsp coriander seeds, cracked
- 1 1/2 tsp curry powder
- 1 1/2 tsp Thai red curry paste
- 1 1/2 tsp paprika
- 1/2 tsp ground cumin
- 1 1/4 cups unsweetened coconut milk
- 3 Tbs tomato puree
- 2 teaspoons soy sauce
- 1.5 Tbs firmly packed brown sugar

for the cabbage salad:

- 2 cups very thinly sliced cabbage (red or green)
- 1/3 cup julienned cucumber
- 2 T fresh cilantro
- 2 T fresh mint
- 1/2 teaspoon soy sauce
- 2 teaspoons rice vinegar

- 4 pieces of Atlantic king salmon filet (6 oz each)
- 1 Tbs olive oil
- salt and pepper

roasted peanuts, coarsely chopped

cooked white rice

Make the sauce...

Heat the oil and saute the garlic and ginger until it is just beginning to get golden. Remove the pan from the heat and add the coriander seeds, curry paste and powder, paprika, and ground cumin. On low heat, saute for a couple of minutes. Stir in the coconut milk, tomato puree, soy sauce, and brown sugar. Increase the heat and bring it almost to boiling, and then remove it from the heat. Keep warm or gently reheat if it

was refrigerated. Sauces containing coconut milk should not be boiled, as they tend to separate.

Make the salad...

Mix the cabbage with all other ingredients in a large bowl. Add the soy sauce and vinegar, toss well. Reserve until serving. (I like to do it 30 minutes in advance, if possible).

Cook the salmon...

Brush the salmon fillets with olive oil and season with salt and pepper. Grill to your liking, but salmon is best cooked medium, for a thick filet about 4-5 minutes per side on a hot grill. You can also cook it on the stove, making sure it is still translucent in the center.

Assemble the dish....

Place rice in the center of the plate. Ladle 1/2 cup of sauce around it, place the salmon on top or next to it. Top each fillet with a tall mound of the cabbage. Sprinkle the sauce with roasted peanuts.