

# PECAN CRUSTED SALMON WITH DIJON-MAPLE BOURBON GLAZE

by Amanda Biddle, Striped Spatula

***Recommended Pairing: 2018 Homestead Block Roussanne and 2018 Alfaro Family Vineyard Pinot Noir***

*Salmon is a dish that sometimes complicated wine pairing rule. It is fish, which makes you think white, but it is also fatty and boldly flavored which begs for a more robust, red wine. This is why we love to serve it with Roussanne and Pinot Noir. The brisk acid of our Homestead Block Roussanne helps to cleanse the palate from the fatty texture of the fish. And its flavor profile of ripe stone fruit, ginger and honey will complement the pecan and maple notes in this dish. The Alfaro Family Vineyard Pinot Noir has firm but subtle tannins that will stand up to the texture of the fish and an earthy profile that will enhance the savory thyme seasoning.*

## **Fish:**

4 salmon fillets , skin-on (about 6 ounces each)  
1/2 cup finely-chopped pecans  
1/3 cup unseasoned panko breadcrumbs  
2 teaspoons chopped fresh thyme leaves  
1/2 teaspoon smoked paprika  
1 tablespoon unsalted butter , melted  
kosher salt and freshly-ground black pepper

## **Glaze:**

1/2 cup pure maple syrup  
1/4 cup Dijon mustard  
1/4 cup bourbon  
1 large garlic clove , minced (or 2 small)  
1/2 teaspoon freshly-ground black pepper

Preheat oven to 425 degrees F. Spray a baking sheet with cooking spray, or line with foil for easy cleanup and spray the foil.

In a bowl, stir together chopped pecans, panko, thyme, paprika, butter, and a pinch or two each of salt and pepper. Set aside.

In a heavy-bottomed pot, stir together maple syrup, Dijon mustard, bourbon, garlic, and pepper. Place salmon fillets on the prepared baking sheet, skin side down. Season with salt and pepper, and brush the tops with some of the glaze mixture (just enough to coat). Divide the crust mixture between the tops of the fillets, gently pressing to adhere.

Roast for 12-14 minutes per 1-inch of thickness, until the fish flakes easily with a fork, or to your desired doneness. (Measure your salmon fillets at the thickest area.)

While the salmon is roasting, bring the remaining glaze mixture to a boil over medium heat on the stove, stirring frequently. (Watch it carefully - it will bubble up!) Reduce heat and simmer, stirring often, until the glaze is syrupy and coats the back of a spoon, about 10 minutes.\* Season to taste with salt.

Use a thin fish spatula to lift the fillets from the skin (discard the skin) and transfer the salmon to your serving plates or platter. Drizzle the tops with the glaze (use as much or as little as you'd like -since the glaze is sweet, I like a light drizzle) and serve.