

# Grilled Northwest Salmon

with Saffron Rice and Blood Orange Champagne Butter

by Chef Jon Williams

Doc's Marina Grill of Bainbridge Island, WA

[www.docsgrill.com](http://www.docsgrill.com)

1 serving

## Saffron rice

- 1 cup basmati rice
- 2 cups chicken stock
- 1/8 cup diced onion
- 1/8 cup diced celery
- 1 pinch spanish saffron
- 1 Tbsp. canola oil
- Salt and pepper to taste

In sauce pan add oil, onions and celery, cook until slightly tender, about 3 minutes.

Add saffron cook for 2 minutes. Add rice, cook for two minutes.

Add chicken stock salt and pepper.

Bring to boil, reduce heat to low cover and simmer for 15 minutes, or until rice is cooked firm, but not mushy.

## Blood orange champagne butter

- 1/4 cup stick of butter
- 2 Tbsp. blood orange juice
- 1 Tbsp. champagne

Bring stick of butter to room temperature. Add blood orange juice and champagne, and mix on high for two minutes. Put in bowl and place in refrigerator for 30 minutes or until butter is solid.

## Salmon

- 5 oz. filet
- Salt and pepper to taste

Take salmon filet, season with salt and pepper. Put on grill for 4 minutes each side (cook time might vary depending on thickness of filet).

Place on plate with rice and grilled asparagus (*optional, but delicious!*), top with butter. Enjoy!

## About Doc's Marina Grill

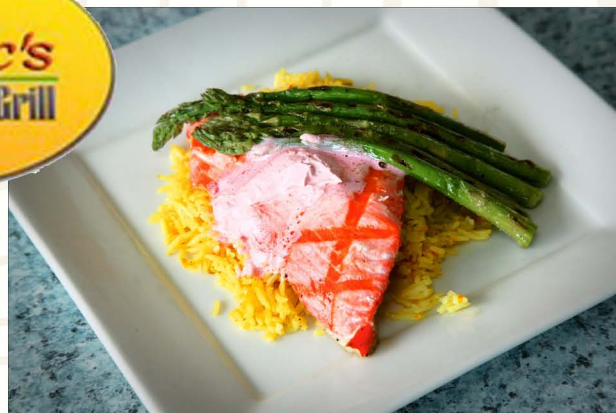
Doc's reputation for quality was built on great food including Misty Isle Farms beef, the finest and freshest in Northwest seafood, and an innovative menu that ranges from amazing burgers to filet mignon or fresh Alaskan halibut.

## Tasting Notes

Our Malbec shows deep aromas of cherry, delicate notes of spice and bold flavors of blueberry. Concentrated and complex, this wine offers lively acidity, polished tannins and a lingering finish. Our Malbec is food friendly and accommodating to a wide range of dishes.

[www.milbrandtvineyards.com](http://www.milbrandtvineyards.com)

**milbrandt**  
*vineyards*



Pairs well with  
our 2010 The Estates  
Malbec

