

PACIFIC SALMON WITH TOMATO AND CHIVES

Ingredients:

2 lbs.	fresh salmon filets
5 Tbsp.	fresh tomato, peeled, seeded and finely diced
2 Tbsp.	fresh chives, finely cut
1 recipe	Chardonnay cream sauce (recipe follows)
1/2 cup	Robert Mondavi Chardonnay
2 Tbsp.	unsalted butter
	Salt
	White pepper, freshly ground

Preparation:

Prepare sauce. Prepare tomatoes. Dry them thoroughly with paper towels. Reserve. Preheat oven to 500 degrees. Grease the bottom of a baking pan with the butter. Cut the salmon into 8 - 4 oz. portions. Generously, season both sides of each portion with salt and white pepper and arrange them evenly on the baking pan. Reserve. Reheat the sauce and gently stir in the tomato and chives. Correct the seasoning. Keep the sauce warm. Sprinkle the wine over the seasoned salmon and immediately place in the hot oven for 3 - 5 minutes or until just barely medium rare. Do not over cook. The fish will continue to cook while it is resting on its way to the table. Place the portions of salmon into the center of warmed plates, nap with the sauce and serve immediately.

TO SERVE 8 AS A FIRST COURSE