

## **Baked Salmon**

**Grandpa Tom Judd**

4 four oz fillets

1/2 C Dry White Wine

1/2 C Whipping Cream

1/2 C Chopped Shallots

1 Tbsp White Wine Vinigar

1/2 Tsp Dried Thyme

3/4 Stick unstalted butter, chilled and cut into 1T pieces

1 1/2 Tsp Fresh Lemon Juice

1 Green Onion, cut into thin slices

## **Baked Salmon**

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Heat Oven to 375F

Place Salmon on aluminum covered shallow baking sheet. Skin side down. Salt & Pepper. Cook about 20 minutes, until done.

Remove fish leaving skin stuck to foil. Broil first 5 ingredients on list on high heat until it boiled down to ~1/2 cup. Strain sauce through fine strainer, processing out juice from shallots through strainer. Whisk in butter over heat one Tbsp at a time. Then whisk in Lemon Juice until thick, pour over Salmon. Garnish with green onions.