

Salmon with Colorado Plums
Chef David Oliveri
Farradays' Steak House
Isle of Capri Casino, Black Hawk, CO

1 6-8 oz Piece of Salmon
2 Fresh Plums, sliced
1 Clove Garlic, thinly sliced or minced
1/2 cup Red Wine
pinch Sugar
1 teaspoon Butter
Salt and Pepper to taste

6 Basil Leaves
2 Sprigs Mint (leaves only)
2 Leaves Red Leaf Lettuce (or your other favorite variety)
1 Lemon
1 teaspoon Olive Oil
Salt and Pepper to taste

Using just a few drops of olive oil, sauté the salmon filet over medium high heat. When salmon is halfway cooked, add the plum and the garlic. Continue to sauté for about ten seconds, then add the wine and sugar. Continue cooking until the wine has reduced by half. Add the butter and stir constantly until it has completely melted into the sauce. Season to taste with salt and pepper

Garnish-Put the basil and mint leaves into a small bowl. Tear the lettuce by hand and add to the bowl. Squeeze half of the lemon into the bowl. Drizzle with the rest of the olive oil and season with salt and pepper. Toss gently and serve with salmon.