



# LAWER

ESTATES

## WILD SALMON SOUTHERN STYLE WITH PECAN BUTTER SAUCE

PAIRS WITH LAWER ESTATES PINOT NOIR (CHILLED)



What could taste better than fresh caught Alaskan salmon?

When my niece McKenzie, a commercial fisherman in Alaska, announces she has fresh salmon waiting to be served up, we know two things; you can't get it any fresher and our Lawer Estates Pinot Noir (chilled) is the perfect pairing for her fillets. The only way to improve on this combination is to invite family and friends, who have become like family, over to share in this bounty.

### INGREDIENTS:

1/2 pound wild Alaskan salmon fillet  
2 Tbsp. unsalted butter  
1/2 cup coarsely chopped pecans  
1 tsp. cajun seasoning  
2 Tbsp. fresh parsely (finely chopped)  
1 fresh lemon  
Olive oil

### PREPARATIONS:

Rub salmon with a little olive oil and sprinkle generously with salt and pepper. Grill salmon over a medium hot fire or gas grill for approximately 3 minutes per side, depending on the thickness of the fillet, for medium rare. Remove to a plate and cover with foil. Melt butter in a small to medium-size skillet over medium heat and add pecans and Cajun seasoning. Cook for 3-5 minutes until pecans are golden brown, careful not to burn them. Stir in fresh parsely and a squeeze of fresh lemon. Divide salmon into 4 pieces and spoon pecan butter over each portion.

Creamy grits and collard greens are a good accompaniment.