

SALMON WITH PARSLEY CREAM SAUCE

From Bon Appetite. Serves 4.

A sophisticated main course that's quick and easy to make. Accompany the fish with wild rice pilaf and steamed asparagus.

1 cup dry white wine	1 1/2-pound salmon fillet (about 3/4 to 1 inch thick)
3 tablespoons bottled clam juice	Olive oil
3 large garlic cloves, minced	1 tablespoon minced fresh tarragon or 1 teaspoon dried
2 large shallots, minced	1 tablespoon minced chives or green onion
1 cup whipping cream	Parsley sprigs
1/2 cup plus 3 tablespoons chopped parsley	

Combine 1 cup wine, 3 tablespoons clam juice, garlic and shallots in heavy small saucepan. Boil until mixture is reduced to 2/3 cup, about 6 minutes. Stir in whipping cream and 1/2 cup parsley. Boil until mixture is reduced to 1 1/2 cups, about 4 minutes. Transfer mixture to blender. Blend until parsley is finely minced. Pour sauce into strainer set over bowl; press on solids to extract as much liquid to same saucepan and boil until sauce coats spoon, about 3 minutes.

Preheat broiler, Brush salmon fillet on both side with oil. Broil salmon, skin side up, 4 minutes. Turn salmon over; season with salt and pepper. Broil until salmon is opaque in center, about 3 minutes. Transfer to platter.

Bring sauce to simmer. Whisk in tarragon, chives and remaining 3 tablespoons parsley. Season sauce with salt and pepper. Pour sauce over salmon. Garnish with parsley sprigs and serve.