

## Salmon chops with sweet Vermouth & mushroom sauce

Serve with white rice or Risotto.

Per person you need:

- 1 nice size Salmon chop
- 3 Baby Portobello mushrooms, thinly sliced
- 1/2 cup "Half + Half" or whipping cream
- juice of 1/2 lime
- 1 tsp. freshly grated breadcrumbs
- 1 tbsp. sweet Vermouth
- 2 tsp. butter
- 2 tsp. Olive oil
- Pepper, Salt to taste

### **Pre-heat Cook-N-Dine to 3.**

Cook rice and keep warm or prepare Risotto on the table and push into the warming zone when almost done.

**Set temperature to 7.** Season Salmon with pepper & salt, sprinkle with lightly with breadcrumbs. Melt a little butter in olive oil and cook Salmon 2-3 minutes from each side until almost done. Place fish into the warming zone.

**Lower temperature to 6.** Melt 1 tsp. butter in 1 tsp. Olive oil and sauté sliced mushrooms until tender. Season and add cream. Keep cooking, stirring constantly until reduced and desired consistency has been reached.

**Switch Cook-N-Dine off** and blend in the sweet Vermouth. Stir for another 1-2 minutes. Taste and re-season if necessary.

Serve.

**Note: The Salmon as well as the sauce can easily be overcooked. Rather test fish and cook a little more if necessary than cooking it too long.**

### **Tip for leftover Salmon:**

Cook small soup egg noodles "al dente" and mix flaked fish with a little Miracle whip and some lime juice. Season with pepper, salt and fresh dill.