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# Broiled Salmon with Cucumbers

*The Windsor Family Cookbook*

*Windsor Vineyards - Windsor, CA*

Servings: 4

**2 tablespoons olive oil**

**1/4 cup shallots, chopped**

**1/2 cup Chardonnay**

**1 cup cream or half-and-half**

**1 tablespoon lemon juice**

**4 salmon fillets**

**2 cucumbers, peeled and sliced lengthwise**

**1/4 cup fresh dill, chopped**

**salt (to taste)**

**pepper (to taste)**

Saute' the shallots in one tablespoon of the olive oil until golden. Add the chardonnay and bring to a boil. After boiling about 1 minute, blend in the cream and lemon juice. Boil until the sauce is reduced to about one cup.

Brush the salmon with the remaining olive oil. Broil until just cooked through on each side (3 to 5 minutes per side). While the salmon is broiling, steam the cucumber slices until soft.

Warm the sauce and season with dill, salt and pepper. Drain the cucumbers and place a bed of them on each plate. Then place a salmon fillet on each bed of cucumbers. Spoon the warm sauce over each fillet.

## Seafood

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*Per Serving (excluding unknown items): 305 Calories; 13g Fat (40.9% calories from fat); 35g Protein; 6g Carbohydrate; 1g Dietary Fiber; 88mg Cholesterol; 137mg Sodium. Exchanges: 5 Lean Meat; 1 Vegetable; 0 Fruit; 1 1/2 Fat.*