Joe's
SEAFOOD
PRIME STEAK
& STONE CRAB®

# SOCKEYE SALMON WITH KEY LIME BUTTER

Yield: 1 Serving



## INGREDIENTS

### FOR SOCKEYE SALMON

7 oz. sockeye salmon fillet

½ tsp. salt and pepper mix

2 Tbsp. clarified butter

1 Tbsp. key lime butter (see sub-recipe)

1 lime, quartered and core removed

1 parsley sprig

### FOR KEY LIME BUTTER

1 lb. butter, softened

3 Tbsp. minced shallots

1 tsp. chopped garlic

½ cup white wine

1 Tbsp. + 2 tsp. salt and pepper mix

¼ cup chopped parsley

1½ tsp. chopped fresh thyme

¼ cup fresh lime juice

## METHOD

### FOR KEY LIME BUTTER

1. Melt 2 Tbsp. of the softened butter in a small sauté pan over medium heat.
2. Add shallots and garlic and sauté for 3-4 minutes until softened.
3. Add white wine and reduce until almost completely evaporated, about 5 minutes.
4. Cool the shallot and garlic mixture to room temperature.
5. Whip the remaining softened butter for 5 minutes until light and fluffy, scraping down the sides of the bowl as needed.
6. Add parsley and thyme and continue mixing until incorporated.
7. Add the cooled shallot mixture, salt and pepper mix, and lime juice and mix for 2 minutes or until fully incorporated.

### FOR SOCKEYE SALMON

1. Season the salmon fillet on both sides with salt and pepper mix
2. Heat clarified butter in a sauté pan over medium-high heat.

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Yield: 1 Drink



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3. Sauté the salmon for 3-4 minutes per side, or until cooked to medium rare and the internal temperature reaches 105°F.
4. Place the salmon on a serving platter and brush with softened key lime butter.
5. Garnish with lime quarters and a parsley sprig.

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