

Grilled Salmon with Butternut Squash Ravioli & Lemon-Basil Cream Sauce

Lemon Basil Cream Sauce

(Makes enough to serve 8)

2 Tbl Unsalted Butter
1 Lg Shallot, finely chopped
1 C half and half
1 C chicken broth (homemade if available)
¼ C fresh squeezed lemon juice
2 Tbl flour
3 Tbl finely chopped fresh basil
1 Tbl lemon zest
Salt and pepper

Melt the butter in a heavy non-reactive pan. Add the shallots and sauté for about 2 minutes. Add half and half and broth. Bring to boil and continue for 8 – 10 minutes until reduced by half.

Mix the flour with the lemon juice and add to reduced mixture. Reduce heat and stir until thickened, 2-3 minutes. Remove from heat, stir in lemon zest, basil and s & p to taste. Keep warm or serve immediately.

Butternut Squash Ravioli

If you like making your own, go for it. I prefer to take the easy way out and get it fresh from the Co-op. The pasta is made fresh locally. Cook it according to the directions on the package.

Grilled Salmon

Pepper the salmon to your own taste. I start out with a very hot grill that has been oiled to avoid sticking. I grill my presentation side first for about 90 seconds just to get some nice grill marks. Turn over, reduce heat slightly and continue cooking. (about 8-10 minutes per inch of thickness) Be careful not to overcook the salmon. It can go from moist to dry in just seconds. (Dave says to take it off when you think it still needs a couple of minutes and you will be right on the money. It worked for me!)

Plating

Spoon about ¼ of a cup of the sauce on your plate, place 2-3 ravioli's on the sauce and top with the salmon. Drizzle about a tablespoon of the sauce over the salmon. Pass the extra around for people to use more....

Enjoy!!

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