



# SNAKE RIVER GRILL BURBOT RECIPES



## **SAUTÉED BURBOT**

Cut burbot fillets into servable sizes and lightly coat the fillets with breading such as seasoned flour, seasoned breadcrumbs, panko or crushed white corn chips. Sauté breaded fillets over medium low heat with a touch of butter or oil (olive oil, coconut oil, etc.) to an internal temperature of 135 degrees Fahrenheit. Top with your favorite sauce or with one of the ones given below.

## **DILL CREAM SAUCE FOR FISH**

6 tablespoons dry vermouth  
6 tablespoons white wine vinegar  
2 tablespoons shallot; finely chopped  
1 1/2 cups heavy cream  
Salt and pepper; to taste  
2 teaspoons fresh dill weed; chopped

Place the vermouth, vinegar and shallots in a saucepan and bring to a simmer. Reduce the liquid until it is almost gone. Add the heavy cream and bring the mixture back to a simmer. Reduce the liquid until slightly thickened. Add the dill and salt and pepper to taste. Serve over burbot.

## **GREEN SAUCE FOR FISH**

1 tablespoon garlic  
2 bunches parsley; stems discarded  
2 tablespoons capers; drained  
1/2 cup pine nuts; sliced  
6 hard-boiled egg yolks  
2 tablespoons lemon juice  
1 1/2 cups olive oil  
Salt and pepper; to taste

Blend all ingredients in food processor for 2 to 3 minutes or until smooth. Serve over burbot.

## **LEMON LEEK SAUCE FOR FISH**

2 tablespoon lemon juice  
1 cup white wine  
1 tablespoon butter  
2 cups leeks; julienne strips  
2 cups heavy cream  
Salt and pepper; to taste

Reduce the lemon juice and white wine by 3 quarters volume over medium heat. Add strips of leeks and butter and sauté over medium heat for 2 minutes. Add the heavy cream and bring to a simmer. Season to taste with salt and pepper. Serve over burbot.

## **CUCUMBER DILL CREAM SAUCE**

1 tablespoon butter  
1/2 teaspoon garlic; minced  
1 tablespoon shallot; chopped  
2 tablespoons lemon juice  
1/4 cup white wine  
1 cup heavy cream  
1 teaspoon Dijon mustard  
1 tablespoon fresh dill; chopped  
1/3 cup cucumber; peeled, seeded, sliced

In a saucepan, sauté garlic and shallots in butter. Add lemon juice and wine. Reduce liquid by half. Add the heavy cream, cucumber and Dijon mustard. Reduce until thickened. Add the dill and serve over burbot.

## **FIRE ROASTED SWEET RED PEPPER SAUCE**

3 cups fire roasted red peppers; diced  
1 cup white wine  
1/4 cup shallots; chopped  
1/4 cup heavy cream  
Sugar; to taste  
Salt and white pepper; to taste

Except for the heavy cream, simmer all ingredients for about 30 minutes to reduce the water content. Do not cook dry. Process contents of pan in food processor to smooth consistency. Depending on how sweet the peppers are, adjust sugar to taste. The sauce should not be sweet, just balanced between sweet and sour. This sauce can be made days ahead and chilled. When ready to serve, heat in a sauté pan. Add cream and salt and pepper to taste. Serve over burbot.

## **CUCUMBER AND CILANTRO CREAM SAUCE**

1 tablespoon butter  
1 teaspoon shallot; small brunoise  
1/4 teaspoon garlic; minced  
1 tablespoon fresh lime juice  
2 tablespoons white wine  
1 cup heavy cream  
1 teaspoon Dijon mustard  
1/3 cup cucumber; peeled, seeded, sliced  
1/4 cup Monterey Jack cheese; shredded  
1/4 teaspoon sea salt  
1/8 teaspoon fresh ground pepper  
1 tablespoon fresh cilantro; chopped

Sauté the shallot and garlic in butter until translucent. Add the lime juice and white wine. Reduce the volume of liquid by half, and then add the heavy cream, Dijon mustard, cucumber, Monterey Jack cheese, sea salt and pepper. Bring the sauce to a simmer. Add the cilantro and serve over burbot.

## **BRIE CREAM SAUCE**

1 tablespoon butter  
1/2 teaspoon garlic; minced  
2 tablespoons shallot; finely chopped  
2 tablespoons dry sherry  
2 cups heavy cream  
4 ounces brie; skinned, grated  
2 tablespoons whole grain mustard  
1/4 cup tomatoes; skinned, seeded, diced  
1 tablespoon chives; sliced  
Salt and pepper; to taste

Over medium heat, add butter, garlic and shallots to a saucepan and cook until translucent. Add the sherry and reduce the mixture by half. Add the heavy cream and simmer for 5 minutes. Reduce the heat and add the brie and whole grain mustard. Mix until smooth. Adjust to taste with salt and pepper. Garnish with the diced tomato and chives. Serve over burbot.

## **PICO DE GALLO CREAM**

2 cups tomato; medium diced  
1/3 cup Spanish onion; diced  
2 tablespoons cilantro; chopped  
1/4 cup jalapeno chili; diced  
1 1/2 teaspoons garlic; minced  
2 teaspoons chili powder  
1 tablespoon lime juice (about half a lime)  
1/2 teaspoon kosher or sea salt  
1/4 teaspoon ground black pepper  
1/3 cup black beans; cooked  
1/2 cup whipping cream  
2 cups shredded Monterey Jack cheese

Mix all of the ingredients except the whipping cream together and chill for 30 minutes. Heat the mixture with the whipping cream to a simmer and add Monterey Jack cheese. Stir until the cheese is melted. Serve over burbot.

