

Salmon Steaks with Red Sauce

¼ c. merlot wine
4 salmon steaks
¼ c. flour
¼ t. salt and pepper
6 T. butter
1 ½ c. mushrooms
1 T. sugar
1 c. heavy cream

Coat salmon with flour, reserving 1 T. Add salt and pepper. Melt 2 T butter in skillet, over medium heat, and saute' the steaks until each side is browned. Remove. Add 2 T. butter to skillet, and add mushrooms. Saute'. Pile a few mushrooms on top of each steak. In separate pan combine remaining butter, and reserved flour over medium heat to form a roux.. Deglaze the pan with wine, and simmer until the liquid is reduced to 2 T. Dissolve sugar into the wine, and Add the cream. Bring to the boil, lift off the heat, add the roux, and stir. Return to heat, simmer two minutes, and spoon over the steaks. Enjoy!