

# ingles

*Cooking with Class*



## ***Potato Crusted Salmon***

***(4 servings)***

***4-7ounce salmon fillets***

***2 cups hash brown potatoes***

***2 tsp dill, fresh***

***salt & pepper to taste***

***Season the salmon with salt and pepper and sprinkle with dill. In a teflon pan, make a cake of the hash brown. Press the salmon fillets onto the potatoes and cook until lightly brown. Flip and complete cooking.***

## ***Wilted Swiss Chard***

## **SWISS CHARD**

**BUTTER, AS NEEDED**

**GARLIC, SALT & PEPPER TO TASTE**

**CLEAN CHARD. WILT IN A LARGE SAUCE PAN. ADD GARLIC, SALT AND PEPPER**

## **Butter Sauce**

**1 LBS BUTTER**

**1 CUP WHITE WINE**

**1/3 CUP VINEGAR, RICE WINE OR WHITE WINE**

**2 EACH SHALLOTS**

**1 THYME SPRIG, FRESH**

**2 EACH BAY LEAF**

**1 CUP HEAVY CREAM**

**SALT & PEPPER TO TASTE**

**CUT BUTTER INTO CHUNKS AND GET TO ROOM TEMPERATURE. REDUCE WHITE WINE AND VINEGAR WITH HERBS UNTIL ALMOST DRY. ADD CREAM AND REDUCE UNTIL THICK. WHISK IN BUTTER. STRAIN.**

**PLATE UP CHARD TOPPED WITH POTATO CRUSTED SALMON AND DRIZZLE WITH BUTTER SAUCE.**