

# A Recipe from KNOPF

## POACHED SALMON FILLETS



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### INGREDIENTS

8 6-8 oz. salmon fillets  
1 tablespoon salt  
¼ cup white-wine vinegar  
Lemon wedges (optional)  
Butter (optional)  
Hollandaise sauce (optional)

Bring 2 quarts of water to the boil in a large skillet, adding salt and white-wine vinegar.

Slide in the salmon, bring back almost to the simmer, and poach just below the simmer for 8 minutes—the fish is done when just springy to the touch.

Drain, remove skin, and serve with lemon wedges, melted butter, or hollandaise sauce.

**MAKES 8 FILLETS**

