

Salmon in Slices, Mr. Clouet's fashion, with Shrimp Sauce
Colonial Williamsburg Taverns

Hot Marinade

1 teaspoon of Shallots	½ Lemon sliced
1 tablespoon of Scallions	2 Bay leaves
½ lb. of Butter	salt and pepper
1 teaspoon of chopped Parsley	1 tablespoon of Sweet Basil
1 ½ lb. of Salmon cut into 4oz portions	

Shrimp Sauce

½ cup of minced Carrots	Juice of 1 lemon
½ cup of minced Celery	4 cups of Water
½ cup of minced Onions	1 tablespoon of Clam base
1 tablespoon of Butter	Shells of ½ lb. of Shrimp
½ cup of White Wine	2 tablespoons of Flour
	2 tablespoons of Butter

Method: marinade

1. In a small pan, melt butter adding shallots, scallions, bay leaves, basil, parsley
salt and pepper
2. Fry for 2-3 minutes and put Salmon into marinade with lemon slices.
3. Allow to marinade for about 30 minutes. Grill or Pan-sear until cooked to your desire.
4. Serve with 2oz of Shrimp Sauce garnished with lemon and parsley

Method: Shrimp Sauce

1. Fry celery, onion and carrot in butter until soft.
2. Then add Shrimp shells, base, water, wine and lemon juice.
3. Bring to a boil and reduce to a simmer for 30 minutes and strain.
4. Return to heat. Combine flour and butter, add to stock to thicken.
5. Add diced cooked shrimp to sauce and serve.