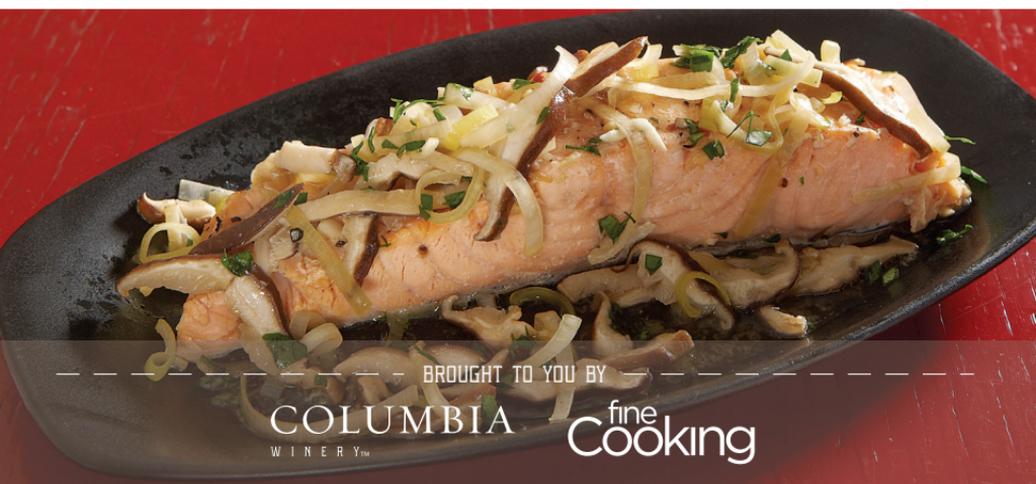


STEAMED SALMON WITH LEEKS, SHIITAKE, AND SOY

SERVINGS: 4



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INGREDIENTS

4 6-oz. BONELESS, SKIN-ON SALMON FILLETS
(ABOUT 1-1/2 INCHES THICK; PREFERABLY
WILD-CAUGHT)

1/8 TSP. CRUSHED RED PEPPER FLAKES

KOSHER SALT AND FRESHLY GROUND WHITE OR BLACK
PEPPER

1 TBS. MINCED GARLIC (FROM 3 MEDIUM CLOVES)

1/2 CUP HALVED AND VERY THINLY SLICED LEEKS
(WHITE PART ONLY), RINSED (FROM 1 LARGE)

2-1/2 oz. SHIITAKE MUSHROOMS (ABOUT 8 MEDIUM),
STEMMED AND THINLY SLICED (ABOUT 1 CUP)

1 TBS. PEANUT OIL

2 TSP. ASIAN SESAME OIL

1 TBS. SOY SAUCE

1 TBS. CHOPPED FRESH FLAT-LEAF PARSLEY

PREPARATION

RINSE THE SALMON AND PAT COMPLETELY DRY. PUT THE FILLETS SKIN SIDE DOWN IN A SHALLOW, 9-INCH-WIDE, HEATPROOF BOWL OR BAKING DISH AND LET SIT AT ROOM TEMPERATURE FOR ABOUT 15 MINUTES.

SPRINKLE THE SALMON WITH THE RED PEPPER FLAKES, 1/2 TSP. SALT, AND 1/8 TSP. PEPPER, AND THEN SPRINKLE WITH THE GARLIC, LEEKS, AND MUSHROOMS, IN THAT ORDER.

ADD ENOUGH WATER TO A 14-INCH FLAT-BOTTOM WOK (PREFERABLY WELL-SEASONED CARBON STEEL) TO MEASURE 3/4 INCH DEEP.

PUT A 12-INCH BAMBOO STEAMER IN THE WOK. COVER THE STEAMER AND BRING THE WATER TO A BOIL OVER HIGH HEAT. UNCOVER, AND THEN CAREFULLY SET THE BOWL OF SALMON IN THE STEAMER. COVER THE STEAMER AND STEAM UNTIL THE FISH IS JUST COOKED THROUGH, 8 TO 10 MINUTES. CHECK THE OUTER PIECES OF SALMON FOR DONENESS FIRST BY POKING THE THICKEST PART WITH A CHOPSTICK OR FORK TO SEE IF IT FLAKES. USING A SPATULA, TRANSFER THE OUTER PIECES TO A SERVING PLATTER AND CONTINUE TO COOK THE INNER TWO PIECES FOR ANOTHER 1 TO 2 MINUTES, IF NECESSARY. CAREFULLY REMOVE THE BOWL FROM THE WOK AND TRANSFER THE REMAINING SALMON AND ANY ACCUMULATED JUICE TO THE PLATTER.

IN A SMALL SKILLET, HEAT THE PEANUT AND SESAME OILS OVER MEDIUM-HIGH HEAT UNTIL HOT BUT NOT SMOKING. DRIZZLE THE SALMON WITH THE SOY SAUCE, AND THEN CAREFULLY POUR THE HOT OIL MIXTURE OVER THE FISH—IT'S LIKELY TO CRACKLE AND SPLATTER A BIT. GARNISH WITH THE PARSLEY AND SERVE IMMEDIATELY.