

POACHED SALMON
WITH GREEN PEPPERCORN,
GINGER, AND
ORANGE SAUCE ☉

- 2 cups water
- 1 cup dry white wine
- 4 slices of fresh gingerroot,
flattened with the side of a knife
- 1 tablespoon black peppercorns,
bruised
- 1 bay leaf
- a 3½- to 4-pound salmon fillet

For the sauce

- ½ cup sour cream
- ¼ cup mayonnaise
- 2 teaspoons Dijon-style mustard
- 1½ tablespoons grated peeled
fresh gingerroot
- 1 teaspoon freshly grated
orange zest
- 2 tablespoons fresh orange juice
- 1½ tablespoons drained green
peppercorns
- ½ teaspoon sugar
- 1 tablespoon white-wine vinegar

braised onion ribbons with celery
and sliced baked potatoes with
parsley butter (recipes follow)
as accompaniments

In a small saucepan bring the water and the wine to a boil with the gingerroot, the black peppercorns, and the bay leaf and let the mixture stand, off the heat, for 5 minutes. In a large buttered baking dish arrange