

Salmon Mushroom Rolls

Makes 4 servings

June
(Brain Power!)

1 lb	salmon fillet, skinless, pin bones removed
1 package	brown or white beech mushrooms
4	fresh wood ear mushrooms, julienned
2 stalks	green onions, julienned
¼ cup	shredded bamboo shoots
¼ cup	julienned ginger
2 tbsp	shredded pickled ginger (optional)
1 tsp	salt
½ tsp	white pepper
1 tbsp	cooking oil

Sauce:

½ cup	chicken broth
1 tbsp	soy sauce
1 tsp	fish sauce
1 tsp	Chinese rice wine
1 tsp	sesame oil
1 tsp	sugar
1 tsp	cornstarch dissolved in 1 tbsp water

Garnish:

½ cup	chopped cilantro
½ cup	sliced green onions

1. Slice salmon fillet into ¼-inch thick slices. Trim and discard stems from beech mushrooms.
2. To make salmon rolls, lay one slice of salmon on a flat working surface. Place a few mushrooms (both kinds), a few pieces of green onions and bamboo shoots and a few slivers of ginger (both kinds) across salmon. Season with salt and pepper and roll. Continue to roll remaining salmon slices.
3. Brush oil on a heat-proof dish. Place salmon rolls on the dish and steam over high heat until salmon is just cooked, about 3 – 5 minutes.
4. While salmon is steaming, place all sauce ingredients except cornstarch slurry in a small saucepan. Bring to a simmer over medium heat. Add cornstarch slurry and cook to desired thickness.
5. When the salmon is done, pour sauce over. Garnish with cilantro and green onions before serving.

Note: Seasoned seaweed salad is a nice accompaniment to the dish.

