

Ginger Salmon Steaks

Ingredients

- 1 Piece Fresh Ginger Root; Peeled, (About 2 1/2 x 1/2-Inches)
- 1 lg Green Onion
- 1/2 bn Arugula Or Watercress
- Olive Or Salad Oil
- 2 sm Salmon Steaks; Each About 3/4-Inch Thick
- 1 tb Dry Sherry
- 1 tb Soy Sauce
- 1/2 pt Cherry Tomatoes
- 6 sl White Bread

Instructions

ABOUT 30 MINUTES BEFORE SERVING:

Slice the ginger root and green onion into 2-inch long, matchstick-thin, strips. Arrange the arugula on a platter. In a 10-inch skillet over medium-high heat in 1-inch of hot oil, cook the ginger root and green onion until lightly browned. With a slotted spoon, remove the ginger root mixture to a small bowl and set aside. In the remaining oil in the skillet, cook the salmon steaks, turning once, until browned and the fish flakes easily when tested with a fork, about 10 minutes. Place the salmon steaks on top of the arugula. Discard any remaining oil in the skillet, then stir in the sherry, soy sauce, and 2 Tb of water, blending well and heating through. Pour the sherry mixture over the salmon steaks and sprinkle the ginger root mixture on top of the steaks. While the salmon steaks are cooking, in a 3-quart saucepan, heat 2 ts of salad oil and cook the cherry tomatoes until just heated through. Cut 1 heart shape out of each slice of bread and toast the hearts. (Save the trimmings for bread crumbs to be used another day.) Serve the Salmon Steaks with the toasted hearts and cooked cherry tomatoes.

Courtesy of Meal-Master

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