

SALMON AND CANNELLINI BEANS WITH SMOKED TOMATO BROTH

Serves 4-6

SMOKED TOMATO BROTH

- 8 plum tomatoes, cut in half
- 1 teaspoon kosher salt, approximately
- Freshly ground black pepper
- 2 tablespoons olive oil, approximately

PREPARATION

Spray a large, deep pot or Dutch oven (with a tight-fitting lid) with nonstick cooking spray, or brush lightly with olive oil. Sprinkle stovetop smoker wood chips evenly in a light layer to cover the bottom.

Place a steamer basket or rack to fit in the pot at least 1 inch above the bottom. Sprinkle tomato halves lightly with salt and place cut side up on the steamer basket or rack. Cover with the lid and heat on medium-high. When you begin to smell the smoky wood scent, reduce the heat to medium and continue smoking 20-30 minutes. The amount of smoke is small, but you may wish to run your hood or cooktop exhaust fan to assist ventilation. Remove from heat and set aside to cool.

When tomatoes are cool enough to handle, hold each tomato half over the work bowl of a food processor fitted with the blade, to catch the juices while you slip off the skins. Discard skins and add each skinless tomato half to the food processor bowl. Season tomatoes lightly with salt and pepper, and process for 30-45 seconds, drizzling in the olive oil while processing. Taste and adjust for seasoning and desired smoothness, adding additional seasoning or processing time as needed.

Set aside.

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SALMON

- 1 1/2 pound center-cut salmon fillet, 1-inch thick, skin removed
- Kosher salt
- Freshly ground black pepper
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 (15 oz) can cannellini beans

PREPARATION

Cut the salmon fillet into 4-6 equal portions. Season with salt and pepper on all sides.

In a large skillet, heat 1 tablespoon olive oil on medium-high. Add the butter to the hot oil and when it foams, carefully place the fillets flesh-side-down in the skillet. Cook the fish fillets without moving until the edges begin to crisp, about 2 minutes. Decrease the heat to medium and cook until the first side is golden brown, about 1 minute more. Turn the fillets skinned side down and continue cooking until medium rare and the other side is crisped, 5 to 7 minutes depending on their thickness.

Meanwhile, heat the beans on medium-low in a saucepan until warmed through.

Carefully remove the salmon fillets with a spatula and place on a paper-towel lined plate briefly to drain.

Place heated cannellini beans into warmed bowls and add a salmon fillet to each, divide the tomato broth evenly among the bowls. Serve immediately.