

Lemongrass and Citrus Poached Salmon

Ingredients

2 1/2 pounds salmon fillet

1 quart chicken stock

1 quart orange juice

2 cups white wine

1 small yellow onion, chopped

2 tablespoons minced garlic

2 cups chopped lemongrass

1 teaspoon salt

1 teaspoon white pepper

Directions

Remove skin from salmon, then cut into desired portions.

In a large pot, combine chicken stock, orange juice, white wine, onion, garlic and lemongrass. Season with salt and white pepper. Bring to a boil for 5 minutes. Reduce heat to a low simmer. Place the salmon in the poaching liquid until flaky and tender, about 5 minutes.

source :allrecipes.com