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## Ian Todd's Ginger Mushroom Salmon

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Fresh oyster mushrooms and ginger add a touch of exotic to this flavourful offering. Serve with wild rice for a light summer supper or a leisurely Sunday brunch.

1	Salmon filet, about 1 ½ lbs/750g	1
2 Tbsp	butter	30mL
2 Tbsp	oil	30mL
¾ lbs	fresh oyster mushrooms, Thinly sliced	375 g
3	green onions, thinly sliced	3
	salt and pepper	
1	finely chopped garlic clove	1
2 Tbsp	finely chopped ginger root	30 mL
2 Tbsp	fresh lemon juice	30 mL
1 Tbsp	light soy sauce	15 mL

Cut salmon into 4 serving pieces. Heat 1 Tbsp butter and 1 Tbsp olive oil in a frying pan and saute the mushrooms and green onions for about 2 minutes, stirring well. Remove, sprinkle the salt and pepper, and keep warm in a dish. Add the remaining butter and oil to the frying pan and sauté the salmon pieces for about 4 minutes per side. Remove and keep warm in another dish. Add garlic and ginger to the frying pan, adding extra butter and oil if necessary, and cook for 1 minute. Return the mushroom and onion mixture to the pan, stir in the lemon juice and soy sauce and heat thoroughly. Spoon the mixture over the salmon pieces and serve immediately.

**Preparation Time:** 10 minutes

**Cooking Time:** 15 minutes

**Serves:** 4