

ALBARIÑO *with*  
**Pan-Glazed Salmon with  
Oyster Sauce and Basil**

 TOTAL: 30 MIN  
4 SERVINGS

One of Marcia Kiesel's favorite condiments, oyster sauce, gets its rich, briny flavor and glossy deep-brown hue from reduced oyster broth. Here she uses it as a sweet-spicy glaze for seared salmon.

- 1½ pounds skinless salmon fillet,  
cut into 1½-inch cubes
- 2 tablespoons oyster sauce

**Salt and freshly ground pepper**

- 1 tablespoon vegetable oil
- 1 fresh long red chile,  
thinly sliced on the bias
- 4 scallions, cut into 1-inch lengths
- 1 tablespoon dry white wine
- 2 tablespoons water
- 3 tablespoons chopped basil

**Steamed rice and lime or lemon  
wedges, for serving**

1. In a large bowl, toss the salmon cubes with the oyster sauce and season them lightly with salt and pepper.

2. In a large nonstick skillet, heat the oil. Add the salmon and cook over moderately high heat, turning once, until browned but barely cooked through, about 6 minutes. Reduce the heat to moderate; add the chile and scallions. Cook until the scallions soften, about 2 minutes. Stir in the wine and water and simmer until the salmon is just cooked through, 1 minute. Stir in the basil. Transfer the salmon to plates and serve with rice and lime wedges.

**WINE** 2006 Albariño de Fefiñanes.