



SALMON STEAKS WITH RED-WINE BUTTER

Serves 4

1 cup full-bodied dry red wine such as Côtes du Rhône
1/3 cup finely chopped shallots (3-4)
1/2 cup fresh orange juice
1/4 cup balsamic vinegar
1 teaspoon tomato paste
1 Turkish or 1/2 California bay leaf
1 teaspoon finely grated fresh orange zest
1 stick (1/2 cup) unsalted butter, softened
1 teaspoon salt
1/4 teaspoon black pepper
4 (1-inch-thick) salmon steaks (each about 1/2 lb)
2 tablespoons olive oil

Combine wine, shallots, juice, vinegar, tomato paste, and bay leaf in a 1- to 2-quart heavy saucepan and boil over moderately high heat until mixture is thick and jam-like and reduced to about 1/3 cup, about 20 minutes. Discard bay leaf. Transfer mixture to a small bowl set in a bowl of ice and cold water and stir until cold to the touch, about 5 minutes. Remove from ice water and stir in zest, butter, 1/4 teaspoon salt, and 1/8 teaspoon pepper with a rubber spatula until incorporated.

Preheat broiler. Line rack of a broiler pan with foil.

Pat fish dry, then brush both sides with oil (2 tablespoons total) and sprinkle with remaining 3/4 teaspoon salt and 1/8 teaspoon pepper. Broil fish about 5 inches from heat, turning over once, until just cooked through, 8 to 10 minutes total.

Top each steak with 1 to 2 tablespoons red-wine butter.

Cooks' note:

Leftover red-wine butter can be chilled, covered, up to 3 days or frozen up to 2 weeks.