



### Salmon en Pouch

2 Slices of bacon	$\frac{1}{2}$ Cup Eagle Eye Chardonnay
1 Medium Red Onion thinly sliced	3 Tsp AlphaWOLF Olive Oil
$\frac{1}{2}$ LB Mushrooms thinly sliced	$\frac{1}{2}$ Stick Butter
1 Medium Green Pepper sliced thin	Salt to taste
15 Olives thinly sliced	Pepper to taste
1 Large Tomato sliced	15 Leaves fresh Basil or 1 tsp dry
2- 6 Oz portions Salmon or Halibut	6 Sprigs Thyme or 1 tsp dry

Pour Chardonnay in sauce pan and heat on medium until reduced by a third.

Melt butter and reserve.

Cut half of basil into julienne strips.

Add melted butter slowly to the Chardonnay whipping both together.

Bring mixture to a simmer and pull from heat.

Add basil and 2 sprigs of thyme and allow to cool.

Place bacon between 2 paper towels and microwave on high for 3 minutes and set aside.

Brush both sides of fish with olive oil and season with salt and pepper.

In a piece of aluminum foil lay 6 to 8 whole basil leaves and place fish on top.

Cut each bacon slice into 3 pieces and place across fish.

Then lay mushrooms, green peppers, onions olives and finish with sliced tomatoes on top.

Lay 2 sprigs of thyme on each side of the fish and season again with salt and pepper.

Place 2-3 tablespoons of the Chardonnay/butter sauce over top of the whole stack.

Fold foil into a pouch around the fish.

Repeat process for each portion.

This is best prepared 3 to 4 hours ahead and then place pouches in the refrigerator to allow flavors to marry.

Place packets on sheet pan and place in 350 degree oven for approximately 30 minutes or

Place directly on a grill at medium.

Time is based on thickness of fish and what degree of doneness you like your fish.

You will want to pull your fish at 125 degrees internal temperature.

Open the pouch and place under broiler to finish.

Spoon a few tsp of the Chardonnay/butter mixture and remaining olive oil on top.

Sprinkle remaining basil and thyme on top and serve.

You may choose to use thinly sliced eggplant, zucchini squash, cucumber, spinach leaves, etc.

Use your imagination and enjoy.