

WHAT'S IN SEASON //

# Salmon Salute

From an Alaskan river comes a flavorful fish worthy of any grill or sauté pan.



**W**ild, rugged, deep: Sounds like my ideal online date's profile, but this being a culinary column, Alaska's Copper River will suffice. That's the glacier-fed venue for some of the world's best salmon, which, come mid-May, take on its 300 miles of churning water to spawn. Fat and oil-rich for the journey, their meat is a coveted treasure, the Arctic equivalent of a South Sea pearl.

In the month-long race upriver, three species vie for position. Sockeye are smallest, around six pounds; coho, about double that; and the aptly named king, a shimmering, 50-pound (or more!) bruiser. All of them are set on heading home, silver missiles with payloads of firm, blazing, omega-3-fat-laden succulence. Caught by the hundreds (sustainably so), they're dressed, iced, and shipped out overnight.

Chef Michael Kaphan of **Purdy's Farmer & the Fish** (100 Titicus Rd, North Salem 914-617-8380; [farmerandthefish.com](http://farmerandthefish.com)) is one privileged recipient. His business partner owns the wholesaler Down East Seafood, so he's never wanting for steak-like kings or his preferred sockeye ("It's more supple, with a finer flake than the king," he says). Kaphan considers the Copper River returnees, grilled and paired with tender new produce, a seasonal totem. "They're a great harbinger of spring," he says. "Farmed salmon isn't worthy of local asparagus and Pacific Northwest morels. You can't duplicate what nature creates."

I'm with you, Chef. So take note: Grill my salmon nice and rare with a little char, and, so long as they're running upriver, I'll come running up-county.

### Grilled Copper River Salmon with Asparagus and Morels

Courtesy of Michael Kaphan, Purdy's Farmer & the Fish  
(Serves 2)

- 1½ Tbsp unsalted butter, divided
- 1 shallot, small dice
- ½ lb thin asparagus, sliced diagonally in 1-inch pieces
- 5 medium morels, cleaned and halved
- 3 sprigs thyme
- ¼ cup chicken stock, plus more if needed
- fresh lemon juice
- 2 6-oz Copper River salmon fillets (king, sockeye, or coho)
- extra-virgin olive oil
- salt and freshly ground black pepper

swirling pan for even coating. When vegetables are softened but not golden, add chicken stock, bring to boil, add remaining butter and toss to coat. Add lemon juice, salt and pepper to taste, remove onto plate and keep warm.

**FOR SALMON:** Season salmon with salt and pepper, brush with olive oil. On medium-hot grill, add salmon, skin side down, and cook about 1½ minutes (alternatively, slow-roast in 250 F oven 18 to 20 minutes). Turn 90 degrees (on same side) and cook another 1½ minutes. Flip fish over and repeat, turning 90 degrees after 1½ minutes. Season to taste with lemon juice, salt and pepper.

// Diane Weintraub Pohl

**FOR VEGETABLES:** In medium sauté pan over medium flame, add first five ingredients. Cook,

COFFEE WITH THE CHEF //

## Chas Anderson

Burrata Wood Fired Pizza  
425 White Plains Rd, Eastchester  
(914-337-3700; [burratapizza.com](http://burratapizza.com))



**The Best Pizza (not counting Burrata's) I've Had Is...**the Margherita from [San Francisco's] Una Pizza Napoletana when it was in New York. Owner Anthony Mangieri was one of the first to start this pizza obsession that I live for.

**Favorite Kitchen Utensil...**I know it's not a kitchen utensil, but my Stefano Ferrara wood-fired oven.

**On a Day Off, I'd Likely Be...**As any restaurant owner knows, there is no such thing as a day off.

**I Never Eat...**foie gras. I just can get it down.

**What Diners Don't Know but Should...**Never sacrifice quality for cost. High-quality ingredients are priceless.

**What Waiters Should Never Do...**Chew gum—it drives me crazy.

**Favorite Form of Exercise...**This question is reminding me that I have to join the gym again.

**What Does a Kitchen Have to Have For You to Work in It?...**Fire and water.

**Culinary School Can't Teach...**300 covers in a 45-seat restaurant.

**Food Trend I Hate the Most...**Molecular gastronomy. I think food should be treated with respect and with a simple approach.

**My Favorite Movie Is...***A Good Year* [a 2006 British romantic comedy directed by Ridley Scott and starring Russell Crowe]

**Most Famous Person I Ever Cooked For...**Chef Gualtiero Marchesi, the founder of modern Italian cuisine.

**Best Thing about Cooking in Westchester...**Getting home before 2 am.

**The Person I Would Most Want as a Companion During a Long Car Trip Is...**my fiancé. She took the journey with me from a waiter to a chef/owner. She is the best co-pilot that anyone could ever ask for.

// John Bruno Turiano

## And the Weiner Is...



Do Westchester adults prefer mustard or ketchup on their hot dogs?

Restaurant	Mustard of Ketchup?
Dobbs Dawg House, Dobbs Ferry <a href="http://dobbsdawghouse.com">dobbsdawghouse.com</a>	9:1 mustard
Pow! Burger, New Rochelle <a href="http://pow-burger.com">pow-burger.com</a>	4:1 mustard
Village Dog, Tarrytown <a href="http://villagedogtarrytown.com">villagedogtarrytown.com</a>	3:1 mustard
Doc Ice Southern Snow, Elmsford <a href="http://dociceny.net">dociceny.net</a>	3:2 mustard
BLD Diner, Larchmont <a href="http://bld-diner.com">bld-diner.com</a>	1:1 (a tie!)

// JBT with Molly Stazzone