



Moondance Cellars 2009 Reserve Selection Pinot Noir and Salmon on Sautéed Cucumbers

Ingredients: At least 1 bottle of Moondance Cellars Pinot Noir, opened and poured, 3 large cucumbers, 6 salmon fillets or pieces at least 1 in. thick, **Moondance Cellars Grapeseed Oil**, 3 tablespoons of butter, 1½ lemons, sliced, salt and pepper.

Preheat the grill – make sure the grates are clean or you’ll be in mess. Peel the cukes and slice them each in half lengthwise. Remove the seeds with a spoon then slice crosswise about ¼ in. thick. Brush the salmon fillets with oil and salt and pepper lightly. Then place them directly on the grill –medium heat for about 5 minutes. While that’s happening, melt the butter in a skillet and cook the cucumber slices until they are tender but still crunchy. Turn the fillets and check for doneness in about 3 minutes. Don’t overcook them! Spread the cucumbers on the plates and place the salmon on top. Place the lemon slices on the side. Enjoy!