

Spanish Salmon

From [The Complete Family Cookbook](#)

Menu: Spanish Salmon

Yellow Rice

Marinated Green Bean Salad

Cheesecake

Spanish Salmon:

2 pounds salmon steaks or fillets
½ cup chopped onion
1 cup chopped celery
½ cup butter other melted fat (I've used half or all olive oil)
¼ cup chopped parsley
1 crushed clove garlic
½ lemon
¼ tsp powdered thyme (or 1 tsp fresh thyme leaves)
1 bay leaf
¼ tsp crushed oregano (or 1 tsp fresh oregano leaves)
2 tsp salt
Dash pepper
3 cups canned tomatoes (or tomato sauce)
3 cups cooked rice (see Yellow Rice recipe)

Cut salmon in serving pieces. In a deep frying pan with a lid (I used a Dutch oven), cook onion and celery in fat until tender. Add all ingredients except fish and rice and simmer for ½ hour. Remove lemon, garlic, and bay leaf. Arrange fish in the sauce and simmer without stirring for ½ hour. Serve over cooked rice. Serves 6.

Yellow Rice:

2 tablespoons melted butter
3 chicken bouillon cubes (I used stock in place of bouillon and water)
3 cups boiling water
1 ½ cups long-grain rice
2 tablespoons sugar (I did not use this)
1 teaspoon turmeric (or use 1 tablespoon grated fresh)
½ cup finely chopped cashews
½ teaspoon salt (this assumes salted bouillon and cashews, adjust as necessary)
⅛ teaspoon pepper

In a pot dissolve bouillon cubes in boiling water. Blend in butter and rice. Bring to boil. Cover; reduce heat. Cook for 5 minutes, stirring occasionally. Blend in remaining ingredients. (I melted butter in the pot, added turmeric, pepper, and salt, then water and rice.) Recover; cook for 20 minutes until liquid is absorbed and rice is tender. Serves 6.

Options, in addition to the notes in the salmon recipe:

- Add a handful of fresh spinach or arugula near the end of cooking the salmon.
- Garnish with additional parsley.
- Add additional lemon juice, to taste.
- Use more onion and/or garlic and/or leave the garlic in after cooking

- Add paprika, either in the recipe or as a garnish
- Add pepper flakes or cook some peppers with the onions, celery, and garlic
- Use different herbs or spices such as cinnamon, ginger, coriander, cumin, and/or rosemary
- Use short-grain rice and/or almonds in place of the long-grain rice and cashews in the yellow rice