



Oregon
Home
Grown

by **Lisa Glickman, Home Grown Chef**
photos by **Paula Watts**

I GREW UP IN TROUTDALE, a suburb of Portland, in the days before there were countless strip malls, outlet stores and the Max line. In the '70s, Troutdale was surrounded by nurseries, farms and berry fields. In the summer, my friends and I would get up early in the morning and head to the fields where we would be hired to pick buckets of berries for a few cents a pound. These strawberries were deep red and ridiculously sweet, and many went into our mouths and never made it into our buckets. They were sold at corner stands that sprung up everywhere when the season started. Today strawberries are available in the grocery stores year-round, but they hardly resemble the berries that are grown locally and sold at seasonal stands and farmers markets.

Strawberries are an obvious choice for shortcake, ice cream, cheesecakes and other desserts, but I wanted to come up with a way to use them in a savory dish. In this recipe, I took the flavors from the classic spinach and strawberry salad and turned them into a main dish. The natural sweetness of the strawberries is balanced with salty prosciutto and tangy goat cheese.

I served the halibut with braised Swiss chard, but quickly sautéed spinach would work as well. I used an Elk Cove Pinot noir rosé as the wine because of its strawberry undertones and beautiful pink color, but you can use any dry white wine in its place. ■



Prosciutto-Wrapped Halibut with strawberry sauce, crumbled goat cheese and braised Swiss chard

(SERVES 4)

HALIBUT

- 4 8 ounce halibut filets
- 8 slices prosciutto ham
- 2 teaspoons Old Bay Seasoning
- 2 tablespoons olive oil
- 2 tablespoons chopped shallots
- 1/3 cup puréed Oregon strawberries
- 1/4 cup Pinot noir rosé wine
- 1/2 cup fish or vegetable stock
- 2 tablespoons molasses
- 2 tablespoons unsalted butter
- Salt and pepper to taste
- 1/2 cup crumbled goat cheese

SWISS CHARD

- 1 bunch Swiss chard rinsed and coarsely chopped
- 2 cloves garlic, chopped
- 1/2 cup water or vegetable stock
- Salt and pepper to taste

Heat a large sauté pan to medium heat and add garlic being careful not to burn. Rinse chard under cold water but leave water clinging to the leaves. Coarsely chop and add to sauté pan. Turn with tongs to coat with oil and garlic. Add water or stock and turn heat to low. Cover and cook until wilted and soft, about 15-20 minutes adding more liquid if needed. Season to taste with salt and pepper.

Sprinkle the halibut filets with the Old Bay Seasoning and carefully wrap two slices of prosciutto around the middle of each fillet. Heat large sauté pan to medium heat and add olive oil. Sauté halibut for about 3-5 minutes per side until prosciutto is crisp and halibut is cooked through. Transfer halibut to baking sheet and hold in warm oven. Remove any small bits of fish from pan, but leave pan drippings. Add shallots to pan and sauté for a minute or two until soft, adding more oil if needed. Add strawberry purée and cook one minute more. Add wine and bring to boil. Add stock and molasses and reduce by a third. Swirl butter into sauce and season to taste with salt and pepper. Strain sauce to a small bowl and set aside.

Pour sauce into the middle of each serving plate. Mound Swiss chard onto sauce, top with halibut, sprinkle with crumbled goat cheese and serve.

