

Recipes for Angie's "company dinner" which she cooks and serves in
Chapter 21 of **The Gift Horse**, by Pamela J. Dodd

"a salad made of cucumbers, carrots, and red onions"

4 cucumbers (about 2 pounds), peeled, leaving strips of skin, and sliced thin (about 6 cups)
1 cup coarsely shredded carrot
1 cup paper-thin slices red onion
1/3 cup white-wine vinegar
3 tablespoons vegetable oil
1 1/2 teaspoons salt, or to taste
1 teaspoon sugar

In a bowl combine vegetables. In a small bowl stir together vinegar, oil, salt, sugar, and pepper to taste until salt and sugar are dissolved. Pour dressing over salad and toss to combine well. Chill salad, covered, stirring occasionally, at least 1 hour and up to 3 hours.

"main course—grilled salmon with lemon-dill sauce and new potatoes—"

4 (5 ounce) salmon fillets
5 tablespoons fresh lemon juice, divided
3/4 teaspoon dried dill weed
3/4 teaspoon lemon pepper
10 tablespoons butter, divided
1 shallot, minced
1 tablespoon white wine vinegar
5 tablespoons white wine, divided
1/2 cup heavy cream
1/2 cup milk
1/2 teaspoon dill weed
1 teaspoon parsley
1 teaspoon dried thyme
salt and white pepper to taste

1. Place salmon in a shallow dish, and rub with 3 tablespoons lemon juice. Season with dill weed and lemon pepper. Cover, and allow to stand 10 to 15 minutes.
2. Heat 2 tablespoons butter in a saucepan over medium heat, and saute shallot 2 minutes, until tender. Mix in remaining lemon juice, vinegar, and 1/4 cup wine. Simmer until reduced by at least 1/2. Stir in cream and milk. Season with dill, parsley, thyme, salt, and white pepper. Cook and stir until thickened. Whisk in 1/4 cup butter. Set aside and keep warm.

3. Heat remaining 1/4 cup butter in a skillet over medium heat. Place salmon in the skillet, skin side up, and cook 1 to 2 minutes, until seared. Set salmon aside. Deglaze the skillet with remaining 1 tablespoon wine, then mix in the cream sauce. Return salmon to the skillet, and cook 8 minutes in the sauce, or until easily flaked with a fork. Serve with the sauce. Goes well with new potatoes and/or steamed asparagus.

dessert—"caramel sorbet"

1 cup sugar
2 cup water
1/4 teaspoon salt
1 teaspoon vanilla

In a dry heavy saucepan cook sugar, undisturbed, over moderate heat until it begins to melt and continue to cook, stirring with a fork, until it is melted completely and a deep caramel. Remove pan from heat and carefully add water down side of pan. Return pan to heat and cook caramel, stirring, until it is dissolved completely. Stir in salt and vanilla and chill until cold. Freeze sorbet in an ice-cream maker. Sorbet may be made 1 week ahead.

Makes about 3 cups

Angie's company dinner is one of many events in **The Gift Horse**, a contemporary suspense novel set in the deep south.

