

Mustard-Roasted Salmon with Lingonberry Sauce

Makes 2 servings

Cranberry sauce or huckleberry preserves can be substituted for the lingonberry preserves. Serve with: Roasted fingerling potatoes tossed with dill and a mixed green salad. (We also like this roasted green beans and rice).

Prep Time: 10 min

Cook Time: 10 min

INGREDIENTS

2 tablespoons Dijon mustard
2 tablespoons unsalted butter, divided
2 6-ounce salmon fillets

2 tablespoons chopped shallots
2 tablespoons lingonberry preserves
2 tablespoons raspberry vinegar
(I usually double the sauce)

METHOD

Preheat oven to 450°F. Stir 2 tablespoons mustard and 1 tablespoon melted butter in a small dish. Oil small rimmed baking sheet and place salmon on sheet, skin side down. Sprinkle salmon with salt. Spread top of salmon with mustard mixture and season generously with pepper. Bake until salmon is cooked through and mustard browns, about 10 minutes.

Meanwhile, heat remaining 1 tablespoon butter in a heavy small skillet over medium heat. Add shallots and sauté 2 minutes. Add preserves and vinegar; stir until preserves melt and mixture is smooth. Bring to a simmer. Season sauce to taste with salt and pepper.

Spoon sauce over fish and serve.

Recipe courtesy Bon Appétit, March 2004