

The Art of Cuisine



Roast Side of Salmon with Mustard, Tarragon, and Chive Sauce

Here's a quick way to feed a crowd. The salmon is also great made ahead and served chilled.

Yield: Makes 8 to 10 servings

Active Time: 20 min

Total Time: 35 min

ingredients

- 2/3 cup mayonnaise or I suggest light mayonnaise
- 1/2 cup spicy brown mustard (such as Gulden's) or I suggest Dijon
- 6 tablespoons chopped fresh tarragon or I suggest 4 tablespoons
- 6 tablespoons chopped fresh chives
- 2 tablespoons (packed) golden brown sugar or I suggest 1 tablespoon
- 2 tablespoons fresh lemon juice
- 2 teaspoons finely grated lemon peel
- 1 3 1/2-to 3 3/4-pound whole side of salmon with skin (about 1 1/2 inches thick at thickest part)

preparation

Position rack in center of oven and preheat to 450°F. Line large rimmed baking sheet with parchment paper. Mix first 7 ingredients in medium bowl. Season mustard sauce lightly with salt and generously with pepper. Place salmon, skin side down, on diagonal on prepared sheet. Spoon 1/2 cup mustard sauce atop salmon, then spread over, covering completely. Sprinkle salmon generously with salt and pepper. Roast just until salmon is opaque in center, about 15 minutes. Using parchment as aid, transfer salmon to platter. Cut crosswise into pieces and serve with remaining mustard sauce.

nutritional information

Per serving: 473.48 calories (kcal), 55.4 % Calories from fat, 29.13 g fat, 4.22 g saturated fat, 132.06 mg cholesterol, 4.36 g carbohydrates, 0.07 g dietary fiber, 3.46 g total sugars, 4.29 g net carbohydrates, 45.26 g protein

Nutritional analysis provided by Bon Appétit

Bon Appétit | December 2008

by The Bon Appétit Test Kitchen

www.TheArtofCuisine.com

Email: artofcuisine1@yahoo.com

(916) 934-9230

Sign up to become a VIP Member with The Art of Cuisine!

When you sign up, you will receive The Art of Cuisine's newsletter, entitling you to free, EXCLUSIVE recipes only for VIP Members. In addition to recipes, VIP Members will have access to FREE cooking videos, FREE e-books, FREE health and cooking tips, and much more.... [Sign up Today!](#)