



Chilled Salmon with Horseradish- Dill Sauce

Makes: 6 servings

Prep Time: 20 minutes Cook Time: 12-18 minutes

Total Time: 40 minutes plus chill time 1 hour

Ingredients

Salmon:

- 1 & 1/2 pounds center-cut salmon fillet, skin on
- 2 tsp olive oil
- 3/4 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 1/2 lemon, thinly sliced
- 3 sprigs fresh dill

Horseradish-Dill Creme Fraiche:

- 1/2 cup creme fraiche
- 1 tbsp prepared horseradish
- 1 & 1/2 tsp fresh lemon juice
- 1 & 1/2 tsp finely chopped fresh dill
- 1/2 tsp Dijon mustard
- 1/4 tsp honey
- 1/8 tsp kosher salt
- Freshly ground black pepper, to taste

Cucumber Salad:

- 1 English cucumber, very thinly sliced
- 2 tbsp thinly sliced red onion
- 1 tbsp fresh dill
- 1 tbsp fresh lemon juice
- 1 & 1/2 tsp olive oil

- 1/4 tsp honey
- 1/8 tsp kosher salt
- Freshly ground black pepper, to taste

Instructions

Heat the oven to 375°F. Line a baking sheet with parchment and place the salmon skin-side down on the sheet.

Brush the salmon with olive oil and season with salt and pepper. Arrange the lemon slices and dill over the top.

Roast for 12-18 minutes, depending on thickness, until the salmon is just cooked through and flakes easily. Cool to room temperature, then cover and refrigerate until chilled.

While the salmon chills, whisk together the creme fraiche, horseradish, lemon juice, dill, Dijon, honey, salt and pepper. Refrigerate until ready to serve.

For the cucumber salad, toss the cucumber and red onion with lemon juice, olive oil, honey, salt and pepper. Add the dill just before serving.

Transfer the chilled salmon to a serving platter. Spoon the horseradish dill sauce alongside or over the salmon and arrange the cucumber salad around it. Garnish with additional dill and lemon if desired.

Chef's Notes:

- For a crowd, use a 2 & 1/2- to 3-pound whole side of salmon and increase the remaining ingredients proportionally. The cooking time will depend on the thickness of the fillet, so cook until the salmon is just cooked through and flakes easily.
- This salmon is meant to be served chilled and can be made a day ahead.
- Keep the cucumber salad separate until serving so the cucumbers stay crisp and the platter doesn't become watery.