

## Oven-Roasted Salmon

- 1 skin-on salmon filet (1  $\frac{3}{4}$  to 2 pounds), about 1  $\frac{1}{2}$  inches at thickest part
- 2 teaspoons olive oil  
Salt and ground black pepper

To ensure uniform pieces of fish that cook at the same rate, buy a whole center-cut filet and cut it into 4 pieces. If your knife is not sharp enough to easily cut through the skin, try a serrated knife. It is important to keep the skin on during cooking; remove it afterward if you choose not to serve it. To serve, top with Tangerine and Ginger Relish.

1. Adjust oven rack to lowest position, place rimmed baking sheet on rack, and heat oven to 500 degrees. Use a sharp knife to remove any whitish fat from the belly of the filet and cut into 4 equal pieces. Make 4 or 5 shallow slashes about an inch apart along the skin side of each piece, being careful not to cut into flesh.

2. Pat salmon dry with paper towels. Rub filets evenly with oil and season liberally with salt and pepper. Reduce oven temperature to 275 degrees and remove baking sheet. Carefully place salmon skin-side down on a baking sheet. Roast until centers of thickest part of filets are still translucent when cut into with a paring knife or instant-read thermometer inserted in thickest part of filets registers 125 degrees, 9 -13 minutes. Transfer filets to individual plates or platter. Top with relish (see related recipes) and serve.

## Tangerine and Ginger Relish

Serves 4 (Makes about 1 ¼ cups)

- 4 tangerines, rind and pith removed and segments cut into ½ inch pieces (about 1 cup)
- 1 scallion, sliced thin (about ¼ cup)
- 1 ½ teaspoons grated fresh ginger
- 2 teaspoons juice from 1 lemon
- 2 teaspoons extra virgin olive oil

1. Place tangerines in a fine-mesh strainer set over a medium bowl and drain for 15 minutes.
2. Pour off all but 1 tablespoon tangerine juice from bowl; whisk in scallion, ginger, lemon juice, and oil. Stir in tangerines and season to taste with salt and pepper.

### Other Relish Options:

#### Spicy Cucumber Relish

Serves 4 (Makes about 2 cups)

- 1 medium cucumber, peeled, seeded, and cut into ¼ inch dice (about 2 cups)
- ½ small shallot, minced (about 1 tablespoon)
- 1 serrano chile, seeds and ribs removed, minced (about 1 tablespoon)
- 2 tablespoons chopped fresh mint leaves
- 1-2 tablespoons juice from 1 lime
- ¼ teaspoon table salt

#### INSTRUCTIONS

1. Combine cucumber, shallot, chile, mint, 1 tablespoon lime juice, and ¼ teaspoon salt in a medium bowl. Let sit at room temperature to blend flavors, 15 minutes. Adjust seasoning with additional lime juice and salt.

## **Cucumber-Ginger Relish**

Makes about 2 cups

- ½ cup rice vinegar
- 6 tablespoons extra-virgin olive oil
- ¼ cup lime juice (2 limes)
- 2 tablespoons whole-grain mustard
- 1 tablespoon grated fresh ginger
- ½ teaspoon kosher salt
- 1 English cucumber, seeded and cut into ¼ inch dice
- 1 cup minced fresh mint
- 1 cup minced fresh cilantro
- 1 serrano chile, stemmed, seeded, and minced

### **BEFORE YOU BEGIN**

For a spicier relish, reserve, mince, and add the ribs and seeds from the chile. To keep the cucumbers crisp, serve this relish within 30 minutes of assembling it.

### **INSTRUCTIONS**

1. Whisk vinegar, oil, lime juice, mustard, ginger, and salt in bowl until smooth. Add cucumber, mint, cilantro, and serrano and stir to combine.