

Broiled Salmon with Crisp Herbed Crust for Two

SERVES 2



INGREDIENTS

- 1 slice high-quality sandwich bread, crusts removed
- 1 ounce plain high-quality potato chips, crushed into rough 1/8-inch pieces, about 1/4 cup, (thick-cut and kettle-cooked preferred; ridged chips in a pinch)
- 1 1/2 tablespoons chopped fresh thyme leaves ★
- 2 skin-on salmon fillets, each about 8 ounces and 1 1/4 inches thick
- 1/2 teaspoon olive oil
- 1/4 teaspoon table salt
- 1 tablespoon Dijon mustard
- freshly ground pepper to taste

SERVE WITH

Cauliflower and Apple Puree

Visit 24boxes.blogspot.com for the recipe

FIRST

Adjust one oven rack to uppermost position (about 3 inches from heat source) and second rack to upper-middle position; heat oven to 400 degrees.

NEXT

Pulse bread in workbowl of food processor fitted with steel blade until processed into fairly even 1/4-inch pieces about the size of Grape-Nuts cereal (you should have about 1/3 cup), about ten 1-second pulses. Spread crumbs evenly on rimmed baking sheet; toast on lower rack, shaking pan once or twice, until golden brown and crisp, 4 to 5 minutes. Toss together bread crumbs, crushed potato chips, and herbs in small bowl; set aside.

LAST

Increase oven setting to broil. Line baking sheet with foil and place salmon on foil. Rub each fillet evenly with 1/4 teaspoon oil; sprinkle with salt and pepper. Broil salmon on upper rack until surface is spotty brown and outer 1/2-inch of thick end is opaque when gently flaked with paring knife, 7 to 9 minutes.

Remove fish from oven, spread each fillet evenly with mustard, and press bread crumb mixture onto fillets. Return to lower rack and continue broiling until crust is deep golden brown, about 1 minute longer. Use spatula to transfer salmon to serving plates, leaving skin behind on foil.

★ J.NOELLE NOTES

The original recipe called for dill. I'm not a fan of dill, so I substituted fresh thyme. You can use your favorite fresh herb or a combination of a few.

Cauliflower & Apple Puree

MAKES 3 CUPS, 4 SERVINGS ★



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INGREDIENTS

- 1 medium cauliflower (1 $\frac{3}{4}$ to 2 pounds), green leaves and core removed, coarsely chopped into $\frac{1}{2}$ -inch pieces (about 7 to 8 cups)
- 1 small apple, peeled, cored and chopped
- 1 quart (4 cups) 2% or whole milk
- $\frac{1}{2}$ ounce angel hair pasta (about 40 strands), broken into 2-inch pieces, or other eggless pasta, broken into pieces, if necessary
- 1 $\frac{1}{4}$ teaspoons kosher salt
pinch of sugar
- 2 teaspoons unsalted butter
- 1 tablespoon sour cream
freshly ground white pepper

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FIRST

Place the cauliflower, apple and milk in a medium saucepan and bring to a gentle boil over medium heat. Stir in the pasta, $\frac{3}{4}$ teaspoon salt and sugar. Cook, stirring occasionally, until the cauliflower is puree-tender, 20 to 25 minutes.

SECOND

Strain, reserving the liquid*, and transfer the solids to a food processor. Puree at least 1 minute, until perfectly smooth, adding a tablespoon or two of the cooking liquid if necessary. Let the motor run for a minute or two, scraping down the sides several times, until you have a fine puree.

LAST

Add the butter, sour cream, $\frac{1}{2}$ teaspoon salt (or more to taste) and white pepper. **Save the remaining cooking liquid for soups or gratins, or discard.*

NOTE:

You can prepare the puree several hours ahead and reheat it (or keep it warm for a shorter time), stirring occasionally, in a double boiler.

★ J.NOELLE NOTES

Cauliflower & Apple Puree leftovers can be quickly transformed into a wonderful soup by simply reheating equal parts puree and stock (chicken or vegetable). Bring the soup to a gentle simmer. Serve with a drizzle of white truffle oil.