

SALMON FILLET WITH HONEY, MUSTARD, CHILI SAUCE AND PECANS

A recipe created from recipes from The North Fork Inn and COSTCO by Elizabeth and Tom Anderson. Shared by Elizabeth Parker.

PREP: 10–15 minutes

BAKE: 10 minutes per inch of thickness.

SERVINGS: 2-4

INGREDIENTS:

½ to 1 lb. salmon fillet (recommend wild-caught Copper River Sockeye or Coho)
2 Tbsp. Dijon mustard
2 Tbsp. honey
2 Tbsp. sweet chili sauce (preferably Iron Chef Sweet Chili Sauce)
2 tsp. fresh dill or one tsp. dried dill
½ C. finely chopped pecans (use apple corer so nuts do not scatter)
Lemon wedges for garnish

DIRECTIONS:

Rinse salmon in cold water, pat dry and place skin side down in roasting pan.

Whisk together honey, mustard and chili sauce and spread on salmon.

Mix chopped pecans and dill; sprinkle evenly over mustard covered salmon. Bake at 450 degrees for 10 minutes per inch of thickness. Internal temperature of salmon should be 145 degrees.

Serve with lemon wedges.

