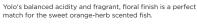


# SALMON WITH CITRUS TARRAGON BUTTER





Yield: 4 servings

### Citrus Tarragon Butter

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- 2 tbsp finely chopped tarragon or parsley
- 2 tbsp grainy mustard
- 1 tbsp finely grated orange zest
- 1 tsp honey
- 1 clove garlic, minced
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#### 1/2 tsp ground black pepper

#### Salmon

- 4 boneless-skinless salmon fillets (about 6 oz each)
- 1 large orange (reserved from grating zest), thinly sliced
- Sea salt and pepper

#### 1ETHOD:

Blend butter with tarragon, mustard, orange zest, honey, garlic and pepper. Scrape butter onto a sheet of plastic wrap; form into a log and chill for 1 hour or until set.

Preheat oven to 425°F (220°C). Arrange oranges on a parchment paper-lined baking sheet to create 4 beds for the fish. Place fish on orange slices; season with salt and pepper. Roast fish for 10 to

on orange slices; season with salt and pepper. Roast fish for 10 to 12 minutes or until just coral in the centre.

Remove pan from oven and immediately place a couple thin slices

of butter onto each fillet to melt and glaze fish.

TIP: Store extra flavoured butter in the freezer as a quick flavour booster to all kinds of dishes. It is delicious tossed with steamed green beans, asparagus or Brussels sprouts topped with toasted almonds. Add a few spoonfuls into cooked rice for a pilaf; or use to baste roast chicken or pork chops.

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