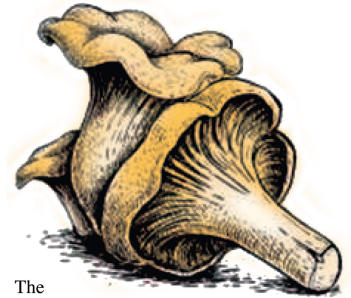


Roasted Salmon

Roasting a salmon fillet and topping it with a batched sauce is one of the simplest ways to cook during the weekdays or on a busy weekend. This recipe can't get easier or quicker. Don't want to cook inside in the summer, no problem, fire up the grill and roast it with the cover down.



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| 4 | 6 ounce | salmon fillets, skin off |
| 4 | teaspoons | extra virgin olive oil |
| 1 | pinch | kosher salt |
| 1 | pinch | freshly ground black pepper |

1. Preheat an oven to 425°F.
2. While the oven is preheating rub the fillets with the olive oil, salt and pepper then place each on a parchment lined cookie sheet (one without a lip).
3. Place the salmon in the oven and bake for about 10 minutes. Remove when the salmon is crisp on the bottom and firm to the touch (ring finger to thumb technique).
4. Place on a plate and top with a sauce or compound butter.