

— AMERICA'S —
TEST KITCHEN



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Oven-Roasted Salmon

SERVES 4

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It is important to keep the skin on during cooking; remove it afterward if you choose not to serve it. An easy relish with ample acidity and bright flavors balances the richness of the fish.

- 1 skin-on salmon fillet (1¾ to 2 pounds), about 1½ inches at thickest part**
- 2 teaspoons olive oil**
- Salt and pepper**

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

2. Pat salmon dry with paper towels. Rub fillets 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 baking sheet. Roast until centers of thickest part of fillets are still translucent when cut into with paring knife or fillets register 125 degrees, 9 to 13 minutes. Top with relish and serve.

SPICY CUCUMBER RELISH

Makes about 2 cups

- 1 cucumber, peeled, seeded, and cut into ¼-inch dice (2 cups)**
- ½ small shallot, minced (1 tablespoon)**
- 1 serrano chile, seeds and ribs removed, minced (1 tablespoon)**
- 2 tablespoons chopped fresh mint**
- 1-2 tablespoons lime juice**
- Salt**

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