



Horseradish-Crusted Salmon with Cucumber Salad

Serves 4

Ingredients

4 (6-8 ounce) center cut skinless salmon fillets from Kathleen's Catch. (Salmon from other retailers simply won't do.)

2 ounces plain kettle cooked potato chips (crushed coarse to make 1/2 cup)

1/2 cup panko breadcrumbs

1/4 cup mayonnaise

2 tablespoons prepared horseradish, drained

1-1/4 teaspoons Dijon mustard

Salt and pepper

1/4 cup sour cream

1/4 cup minced fresh dill

2 teaspoons lemon juice

2 cucumbers, peeled, halved lengthwise, seeded, and sliced thin

Directions:

1. Adjust oven rack to upper-middle position and heat oven to 450 degrees. Combine potato chips and panko in bowl. In separate bowl, combine 2 tablespoons mayonnaise, horseradish, mustard, 1/8 teaspoon salt and 1/8 teaspoon pepper. Pat salmon dry with paper towels. Brush top of salmon with mayonnaise mixture, then coat with potato-chip mixture and press gently to adhere.

2. Lay salmon on rimmed baking sheet and bake until crumbs are golden, and center of salmon is still translucent when checked with tip of paring knife and registers 125 degrees (for medium rare), about 12 minutes.

3. Meanwhile, whisk remaining 2 tablespoons mayonnaise, sour cream, dill, and lemon juice together in a large bowl. Stir in cucumbers and season with salt and pepper to taste. Serve with salmon.