

SLOW ROASTED SALMON WITH MEXICAN CREAMED CORN Serves 4.

3 T. unsalted butter, at room temperature, divided use

1 clove garlic, minced

Zest and juice of 1 lime

Salt and pepper to taste

1 T. grapeseed or vegetable oil

1 1/2 lbs. salmon fillet (the whole fillet or cut into 4 pieces)

2 medium shallots, chopped

5 small tomatillos (about 8 oz.), husked, rinsed and quartered

3 ears corn, kernels cut off (about 4 cups)

1 red Fresno chili, seeded and sliced

1/3 cup Mexican crema or crème fraîche

1/2 cup chopped cilantro

1. Preheat oven to 275 degrees. Combine 2 T. butter, garlic, lime zest, 1/2 tsp. salt and a bit of pepper in a small bowl. Set salmon on a parchment-lined baking sheet and spread the lime butter evenly over the top. Bake until the salmon is just cooked through, 20 to 25 minutes.

2. Meanwhile, melt remaining 1 T. butter in a large nonstick skillet over medium high heat. Add the shallots and cook, stirring often, until soft, 3 minutes. Add the tomatillos and cook until slightly softened, about 4 minutes. Add the corn and chili. Cook, stirring often, until warmed through, about 6 minutes.

3. Remove skillet from heat and stir in the crème, cilantro and half of the lime juice; season with salt and pepper and more lime juice to taste. Serve salmon either on a bed of the corn or topped with the corn.