

Lemon Roasted Salmon with Tarragon Sauce

Although I fall far short of seven fishes, I like seafood on Christmas Eve. I usually start with gravlax or smoked salmon and then serve shrimp for the main course. It's time to switch it up! Enjoy!

Serves 8

1 (about 3 pounds) salmon fillet
2 tablespoons butter
2-3 lemons, each cut into 4 wedges
Sea salt and freshly ground pepper to taste
Tarragon Sauce

Preheat the oven to 450 degrees

Melt the butter and whisk in the juice of 1-2 lemon wedges. Let cool for a few minutes.

Place the salmon skin side down on a sheet pan and brush with lemon-butter. Arrange the remaining lemon wedges around the salmon, season everything with salt and pepper and slide the pan into the oven.

Roast the salmon at 450 degrees for 12 to 15 minutes or until it is almost cooked through. Slip a spatula between the fish and the skin and, leaving the skin behind, carefully transfer the fish to a serving platter and loosely cover for 10 minutes. The fish will continue cooking while it rests.

Return the lemons to the oven and continue roasting while the salmon rests.

Serve the salmon with roasted lemon wedges and Tarragon Sauce.

Tarragon Sauce

1/2 cup sour cream
1/2 cup mayonnaise
1 tablespoon Dijon mustard
1/4 cup chopped fresh tarragon
1 tablespoon finely chopped shallot or red onion
1 clove garlic, minced
Grated zest of 1 lemon
Sea salt and freshly ground pepper to taste

Put the sour cream, mayonnaise and mustard in a bowl and whisk until smooth. Add the tarragon, shallot, garlic and lemon zest, season with salt and pepper and whisk to combine.

Best if made ahead, covered and refrigerated for a few hours. Remove from the refrigerator about 30 minutes before serving.