

The Salmon Cookbook

373 Recipes

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Quick Salmon Deviled Eggs

Ingredients

18 eggs
6 ounces smoked salmon cream
cheese spread
2 tablespoons mayonnaise
paprika to taste

Directions

Place the eggs into a saucepan in a single layer, and fill with cold water to cover the eggs by at least 1 inch. Cover the saucepan, and bring the water to a boil over high heat. Remove from the heat, and let the eggs stand in the hot water for 15 minutes. Remove eggs from water, and cool. Peel once cold.

Cut the eggs in half lengthwise. Place the egg yolks in a mixing bowl, and set the whites aside. Mash the yolks with the cream cheese and mayonnaise until thoroughly blended. Fill the egg white halves with the egg yolk mixture using a spoon. Sprinkle with paprika. Refrigerate until ready to serve.

Speedy Salmon Casserole

Ingredients

1 tablespoon butter or margarine
1 tablespoon all-purpose flour
3 tablespoons ketchup
1/2 cup milk
1 (14.75 ounce) can salmon,
drained, flaked and bones
removed
2 cups instant mashed potato
flakes*
1 cup shredded Cheddar cheese

Directions

In a saucepan, melt butter over medium heat. Stir in flour and ketchup until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes. Add salmon. Prepared mashed potatoes according to package directions. Spoon half into a greased 11-in. x 7-in. x 2-in. baking dish. Top with salmon mixture, remaining potatoes and cheese. Bake, uncovered, at 375 degrees F for 15-20 minutes or until heated through and cheese is melted.

Skrie Salmon

Ingredients

1/4 teaspoon anise seed
1/8 teaspoon crushed dried mint
1 1/4 cups water, divided
3/4 teaspoon honey
3 strips lemon peel
3 tablespoons butter, melted
2 pounds salmon fillets

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small saucepan, stir together anise seeds and mint. Stir in 1 cup water, and bring to a boil over high heat. Boil 5 minutes, then stir in honey. Continue to boil until most of the water has boiled off. Remove from heat, and stir in remaining 1/4 cup water.

Place lemon strips in a bowl, and pour melted butter over the strips. Let sit 5 minutes.

Place salmon on baking sheet. Brush thoroughly with anise sauce.

Place in a preheated oven, and bake until done, about 15 minutes. Remove from oven, and brush liberally with lemon butter.

Seared Salmon with Balsamic Sauce

Ingredients

4 (4 ounce) salmon fillets
1/2 teaspoon salt
1/4 teaspoon pepper
2 teaspoons canola oil
1/4 cup water
1/4 cup balsamic vinegar
4 1/2 teaspoons lemon juice
4 teaspoons brown sugar

Directions

Sprinkle both sides of fillets with salt and pepper. In a large nonstick skillet, cook salmon in oil over medium heat for 10-15 minutes or until fish flakes easily with a fork, turning once. Remove and keep warm. Combine the water, vinegar, lemon juice and brown sugar; pour into skillet. Bring to a boil; cook until liquid is reduced to about 1/3 cup. Serve over salmon.

Paper Salmon

Ingredients

2 (5 ounce) salmon fillets or steaks
2 tablespoons frozen green peas
2 cloves garlic, crushed
2 dashes lemon juice
1 tablespoon olive oil

Directions

Preheat the oven to 425 degrees F (220 degrees C).

Place each piece of salmon on a large (12 inch) circle of parchment paper so that they are 1 inch from the center. Cover each with a spoonful of peas, a clove of crushed garlic, a squeeze of lemon juice and a drizzle of olive oil. Fold the paper over into a packet and seal the edges by crimping and folding like a pasty. Place on a baking sheet.

Bake for 15 minutes in the preheated oven, or until fish is able to flake with a fork. To serve, place the packets onto serving plates and cut open the center in the shape of a cross.

Cedar Planked Salmon

Ingredients

3 (12 inch) untreated cedar planks
1/3 cup vegetable oil
1 1/2 tablespoons rice vinegar
1 teaspoon sesame oil
1/3 cup soy sauce
1/4 cup chopped green onions
1 tablespoon grated fresh ginger root
1 teaspoon minced garlic
2 (2 pound) salmon fillets, skin removed

Directions

Soak the cedar planks for at least 1 hour in warm water. Soak longer if you have time.

In a shallow dish, stir together the vegetable oil, rice vinegar, sesame oil, soy sauce, green onions, ginger, and garlic. Place the salmon fillets in the marinade and turn to coat. Cover and marinate for at least 15 minutes, or up to one hour.

Preheat an outdoor grill for medium heat. Place the planks on the grate. The boards are ready when they start to smoke and crackle just a little.

Place the salmon fillets onto the planks and discard the marinade. Cover, and grill for about 20 minutes. Fish is done when you can flake it with a fork. It will continue to cook after you remove it from the grill.

Grilled Salmon with Curried Peach Sauce

Ingredients

2 fresh peaches, peeled and diced
1/4 cup honey
1 teaspoon curry powder
salt and pepper to taste
2 salmon steaks

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

Stir together the peaches, honey, and curry powder in a small saucepan over medium heat. Bring to a simmer, and cook until the peaches break down, and the sauce thickens, about 10 minutes. Season to taste with salt and pepper.

Season the salmon steaks with salt and pepper, and cook on the preheated grill until the fish flakes easily with a fork, 5 to 10 minutes per side depending on the thickness of the steaks. Pour the peach sauce over the salmon to serve.

Grande Ravioli Salmone e Vedure

Ingredients

For the Ravioli:

- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 green onion, chopped
- 1 eggplant, peeled and cubed
- sea salt and pepper to taste
- 1 1/4 cups sliced fresh mushrooms
- 1 cup fresh spinach
- 1 cup cooked salmon, flaked
- 3 tablespoons ricotta cheese
- 3 tablespoons cottage cheese
- 3 tablespoons grated Parmesan cheese
- 2 tablespoons finely chopped fresh parsley
- 1 1/2 teaspoons dried basil
- 1 pound fresh pasta sheets

For the Roasted Vegetables:

- 4 cups cauliflower florets
- 1 tablespoon olive oil
- 1/2 cup dry bread crumbs
- 2 cloves garlic, minced
- 1 tablespoon grated Parmesan cheese
- sea salt and pepper to taste
- olive oil cooking spray
- 8 ounces cherry tomatoes, halved
- 1 zucchini, grated

- 1 tablespoon butter
- 1 tablespoon finely chopped fresh parsley

Directions

Heat 1 tablespoon of olive oil in a skillet over medium-high heat. Add the minced garlic and the chopped green onion and cook for 2 minutes. Stir in the eggplant, salt, and pepper and cook until the eggplant begins to brown, about 7 minutes.

Mix in the mushrooms and cook until the mushrooms are soft and have given off all of their liquid. Reduce the heat to low and add the spinach. Cook until the spinach wilts, about 1 to 2 minutes. Remove the pan from the heat. Stir in the salmon, ricotta, cottage cheese, Parmesan cheese, chopped parsley, and the dried basil. Mix well and set aside.

On a lightly floured surface, roll out the pasta dough into a long thin rectangle; the dough should be about 1 millimeter thick. Slice the dough in half, width-wise, to make two rectangles. Spoon half the salmon mixture onto one side of each rectangle. Fold the other side of the rectangle over the filling and press to seal the dough around the filling. Trim the edges to make a nice shape and crimp edges to seal. Repeat with remaining raviolo. Refrigerate ravioli for 1 hour.

Coat the cauliflower with 1 tablespoon of olive oil. Mix together the minced garlic, Parmesan cheese, bread crumbs, and salt and pepper to taste. Pour the garlic-bread crumb mixture over the cauliflower and toss to combine.

Preheat an oven to 400 degrees F (200 degrees C).

Spray a baking sheet with olive oil cooking spray. Place the ravioli in the center of the tray. Surround the ravioli with the seasoned cauliflower. Arrange the cherry tomatoes over the cauliflower and top with grated zucchini and sprinkle with salt and pepper to taste.

Bake the ravioli and vegetables in the preheated oven until the cauliflower and zucchini begin to brown, about 20 minutes. Remove the baking sheet from the oven. Use a spatula to transfer each raviolo to the center of a dinner plate. Spoon cauliflower mixture around the ravioli. Spread 1/2 tablespoon butter on each raviolo, sprinkle with the remaining chopped parsley, and serve.

Smoked Salmon Pasta with Scotch

Ingredients

1 (16 ounce) package dry penne pasta
1 tablespoon olive oil
1 medium onion, finely chopped
2 cups fish stock
2 cups white wine
3 tablespoons Scotch whiskey
1/2 pound chopped smoked salmon
2 cups heavy cream
freshly ground black pepper to taste
1/2 cup grated Parmesan cheese for topping
1 bunch Italian flat leaf parsley, chopped

Directions

Bring a large pot of lightly salted water to a boil. Place penne pasta in the pot, cook 8 to 10 minutes, until al dente, and drain.

Heat the olive oil in a skillet over medium heat, and cook the onion until tender. Pour in the fish stock and white wine, and cook until reduced by 1/2.

Remove the skillet from heat, and pour in the Scotch whiskey. Using a long match, carefully ignite the Scotch. Once the flame had subsided, return the skillet to medium heat, and mix in the salmon. Stir in the cream, and bring the mixture to a boil. Continue to cook and stir until thickened.

In a large bowl, toss the cooked penne pasta with the salmon mixture. Season with pepper, and top with Parmesan cheese and parsley to serve.

Grilled Salmon Steaks Italian-Style

Ingredients

2 salmon steaks
1 tablespoon dried Italian seasoning
1 teaspoon crumbled dried thyme
1 teaspoon crushed dried rosemary
salt and pepper to taste
1 tablespoon fresh lime juice

Directions

Preheat an outdoor grill for medium heat and lightly oil grate.

Season one side of each steak with the Italian seasoning, thyme, rosemary, salt, and pepper.

Lay the steaks with the seasoned-side down on the prepared grill. Cook on grill until the flesh flakes, turning once, 7 to 8 minutes. Sprinkle each steak with lime juice to serve.

Salmon Cakes III

Ingredients

1 (14.75 ounce) can salmon,
undrained and flaked
1 slice bread, shredded
1 small onion, grated
1 tablespoon all-purpose flour
1 egg
salt and pepper to taste
1 cup vegetable oil for frying

Directions

Mix together salmon, bread, onion, all-purpose flour, egg, salt and pepper. Shape into four patties.

In a large skillet heat oil over high heat. Cook the patties until browned on both sides, about 8 minutes. Drain briefly on paper towels before serving.

Salmon Patties I

Ingredients

1 (14.75 ounce) can canned salmon
1 egg
1/2 cup seasoned dry bread crumbs
1/4 cup chopped onion
1 tablespoon olive oil

Directions

Drain and reserve liquid from salmon. Mix egg, onion, bread crumbs and salmon together.

Make into patty's. If mixture is too dry to form into patties, add reserved liquid from salmon.

In a frying pan, heat olive oil. Place patties in pan. Brown on each side, turning gently. Drain on paper towels and serve.

Smoky Fried Salmon

Ingredients

1 (6 ounce) salmon fillet, frozen
1 teaspoon sea salt
ground black pepper to taste
1 dash liquid smoke flavoring
2 tablespoons butter, divided

Directions

Thaw the salmon slightly in cold water, and remove the skin. Use a very sharp knife to slice the fillet into thin slices. Place the slices in a bowl, and sprinkle with salt and pepper. Toss with enough liquid smoke to coat the fish, and refrigerate for 30 minutes.

Heat the butter in a large skillet over medium heat. Fry the salmon slices for a few minutes turning once. Fish should flake easily with a fork when done.

Lemon Herbed Salmon

Ingredients

2 1/2 cups fresh bread crumbs
4 garlic cloves, minced
1/2 cup chopped fresh parsley
6 tablespoons grated Parmesan cheese
1/4 cup chopped fresh thyme
2 teaspoons grated lemon peel
1/2 teaspoon salt
6 tablespoons butter, melted and divided
1 (3 pound) salmon fillet

Directions

In a shallow bowl, combine bread crumbs, garlic, parsley, Parmesan cheese, thyme, lemon peel and salt; mix well. Add 4 tablespoons butter and toss lightly to coat; set aside.

Pat salmon dry. Place skin side down in a greased baking dish. Brush with remaining butter; cover with crumb mixture. Bake at 350 degrees F for 20 to 25 minutes or until salmon flakes easily with a fork.

Ginger-Scallion Crusted Salmon

Ingredients

Cucumber Salad:

2 tablespoons sesame oil
2 tablespoons chopped fresh dill
1/2 cup rice wine vinegar
1/4 cup mirin (Japanese rice wine)
1 teaspoon white sesame seeds
1 teaspoon black sesame seeds
2 cucumbers, halved, seeded, and cut into very thin slices

Ginger Crust:

1/3 cup minced fresh ginger root
4 green onions, thinly sliced
4 cloves garlic, minced
1/4 cup peanut oil

Salmon:

2 tablespoons peanut oil
4 (8 ounce) center-cut salmon fillets
Kosher salt and freshly ground black pepper, to taste
2 tablespoons honey

Ponzu Butter:

2 tablespoons unsalted butter
2 shallots, minced
1/2 cup dry white wine
3 tablespoons ponzu sauce
1/2 cup heavy cream
1/2 cup cold unsalted butter, cut into 1/2-inch pieces
Kosher salt to taste

Directions

To make the cucumber salad, stir together sesame oil, dill, rice vinegar, mirin, and sesame seeds in a glass or plastic bowl; add cucumber, and toss until well coated. Cover, and refrigerate for 2 hours. Let sit at room temperature for 30 minutes before serving.

To prepare the ginger crust, stir together the ginger, green onions, and garlic in a sturdy, metal bowl; set aside. Heat 1/4 cup peanut oil in a small saucepan over high heat until it begins to smoke. Remove from heat, and carefully stir in the ginger mixture; set aside.

Preheat oven to 425 degrees F (220 degrees C).

Heat 2 tablespoons peanut oil in a large, ovenproof, nonstick skillet over medium-high heat. Season salmon fillets to taste with salt and pepper. Sear salmon until golden brown on both sides, 30 to 40 seconds per side. Transfer to a plate, and wipe excess oil from skillet. Spread honey over top of fillets, then evenly spread with reserved ginger crust.

Replace salmon into the skillet, and place into the oven. Bake until the center of the salmon turns opaque, 6 to 7 minutes.

Meanwhile, melt 2 tablespoons butter in a small saucepan over medium heat, stir in shallots, and cook until softened and translucent, about 2 minutes. Pour in white wine, then simmer until nearly evaporated. Add the ponzu sauce and heavy cream, reduce by 1/2. Remove from heat, then whisk in cold butter pieces until dissolved; season to taste with kosher salt.

To assemble the dish, season the cucumber salad to taste with salt. Divide the salad evenly onto four plates, spreading it out into a 4 to 5-inch circle. Drizzle the ponzu butter onto the bare area of the plate, around the cucumber salad. Place a salmon fillet, crust-side up, on top of the salad, and serve.

Smoked Salmon Pizzas

Ingredients

6 (6 inch) pita breads
1/4 cup pizza sauce
1/4 pound smoked salmon,
chopped
1 small red onion, halved and
thinly sliced
1 cup shredded mozzarella
cheese
1/4 teaspoon dried oregano

Directions

Place pitas on an ungreased baking sheet. Top with pizza sauce, salmon, onion, cheese and oregano. Bake at 425 degrees F for 7-10 minutes or until cheese is melted.

Mom's Salmon Mousse

Ingredients

1 (16 ounce) can salmon, drained and flaked
1 cup fresh bread crumbs
1 cup grated carrots
1 1/2 teaspoons prepared yellow mustard
2 eggs, beaten
1/2 cup scalded milk
2 tablespoons melted butter
3 tablespoons lemon juice
1 tablespoon chopped fresh parsley
3/4 teaspoon salt
1 pinch ground black pepper

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease one 8x4 inch loaf pan.

In a medium bowl, mix together the salmon, bread crumbs, carrots, mustard, eggs, milk, butter, lemon juice, parsley, salt and pepper using your hands until evenly blended. Press into the greased loaf pan.

Bake for 50 minutes in the preheated oven. Cool 5 minutes before serving.

Dill Poached Salmon

Ingredients

4 (4 ounce) fillets salmon
2 cups chicken stock
1 bunch fresh dill tied with kitchen twine

Directions

Place the salmon fillets in a large pot, and pour in the chicken stock. Bring to a boil, reduce heat to low, and place dill in the pot. Cover, and cook 15 minutes, or until fish is easily flaked with a fork.

Salmon with Brown Sugar and Bourbon Glaze

Ingredients

4 tablespoons butter
1/2 cup dark brown sugar
4 (6 ounce) salmon steaks
1/3 cup bourbon whiskey

Directions

Melt butter in a large heavy skillet over medium heat. Stir in brown sugar. Place salmon fillets on top of brown sugar mixture. Cook for 5 minutes on medium heat. Turn salmon, and pour bourbon around the fillets. Continue cooking for 5 minutes, or until fish flakes easily with a fork. Spoon glaze over the salmon, and serve.

Grilled Salmon with Cilantro Sauce

Ingredients

3 pounds salmon
1/4 cup butter
1 cup chopped cilantro
1 fresh jalapeno pepper, seeded and chopped
Old Bay Seasoning TM to taste

Directions

Preheat grill for high heat.

Lightly grease one side of a large sheet of aluminum foil. Place salmon on the greased side of foil. Melt the butter in a saucepan over medium heat. Remove from heat, and mix in cilantro and jalapeno. When cilantro is wilted, drizzle butter mixture over the salmon.

Place foil with salmon on the grill. Season with Old Bay. Cook 15 minutes, or until fish is easily flaked with a fork.

Samish Island Salmon Barbecue Sauce

Ingredients

1 cup butter
8 cloves garlic, minced
1/2 cup soy sauce
1/4 cup yellow mustard
1/3 cup ketchup
1 lemon, juiced
1 dash Worcestershire sauce

Directions

Combine the butter, garlic, soy sauce, mustard, ketchup, lemon juice and Worcestershire sauce in a small saucepan. Heat very slowly over medium-low heat. Do not allow it to come to a boil, or it will separate. Serve slightly warmer than room temperature.

Brine for Smoked Salmon

Ingredients

- 1 gallon water
- 1 cup kosher salt
- 1 cup white sugar
- 1 cup brown sugar
- lemon pepper to taste
- 1 (3 ounce) package dry crab and shrimp seasoning mix
- freshly ground black pepper to taste
- 4 cloves garlic, crushed or to taste
- 1 dash hot pepper sauce (optional)
- 4 lemons, sliced and crushed
- 2 oranges, sliced and crushed
- 1 lime, sliced and crushed
- 1 large yellow onion, sliced

Directions

Pour the water into a large bowl or small bucket. If you must use a pot, use one that does not contain aluminum. Stir in the kosher salt, white sugar, brown sugar, lemon pepper, parsley and seasoning mix. Add the garlic, hot pepper sauce, lemons, oranges, lime and onion. Soak your salmon in this brine for 12 to 36 hours. Smoke using your desired method.

Grilled Salmon Steaks with Savory Blueberry

Ingredients

1/2 cup chicken stock
1/4 cup balsamic vinegar
1/4 cup orange juice
1 teaspoon honey
1 tablespoon cornstarch
1/4 cup chicken stock
1 cup fresh blueberries
2 teaspoons chopped fresh chives
4 (6 ounce) salmon steaks
2 tablespoons olive oil
salt and pepper to taste

Directions

Pour 1/2 cup chicken stock, vinegar, orange juice, and honey into a saucepan. Bring to a boil over high heat, then reduce heat to medium. Dissolve cornstarch in 1/4 cup of chicken stock, and stir into the simmering sauce. Cook and stir until the sauce thickens and turns clear, 1 to 2 minutes. Stir in the blueberries and chives, and keep warm over low heat.

Preheat grill to medium high-heat.

Brush salmon with oil, and season to taste with salt and pepper. Grill until the fish flakes easily with a fork, about 3 to 4 minutes per side. Serve with blueberry sauce.

Super Easy Salmon Cakes

Ingredients

1 (7 ounce) can salmon, drained and flaked
1 egg, beaten
1 tablespoon olive oil
2 green onions, finely chopped
2 cups finely crushed saltine cracker crumbs
lemon pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together salmon, egg, olive oil, green onions, and 2/3 cup cracker crumbs. Season with lemon pepper. Form mixture into 8 patties. Coat patties with remaining cracker crumbs, and arrange in a single layer on a baking sheet.

Bake 10 minutes in the preheated oven, turning once, or until golden brown on both sides.

Grandma's Famous Salmon Cakes

Ingredients

1 (14.75 ounce) can salmon,
drained and flaked
2 eggs, beaten
1 small onion, diced
1 teaspoon ground black pepper
3 tablespoons vegetable oil

Directions

Pick through the salmon and remove any bones. In a mixing bowl, beat the eggs and add the diced onion, salmon and pepper. Mix thoroughly.

Shape into 2 ounce patties; about 7 or 8 patties. In a large skillet over medium heat, heat the oil. Fry each patty for 5 minutes on each side or until crispy and golden brown.

Salmon Dip

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sour cream
1/4 cup butter, softened
2 tablespoons chopped pimento peppers
1 tablespoon chopped fresh parsley
1 teaspoon grated onion
1 (7 ounce) can salmon, drained, bones and skin removed
1/4 teaspoon dried dill weed

Directions

In a medium bowl, combine the cream cheese, sour cream, butter, pimentos, parsley and onion; beat with an electric mixer until smooth. Stir in the salmon and dill. Cover and refrigerate until serving.

Cold Roasted Moroccan Spiced Salmon

Ingredients

3/4 teaspoon ground cinnamon
3/4 teaspoon ground cumin
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon mustard powder
1/4 teaspoon ground nutmeg
1/8 teaspoon cayenne pepper
1/8 teaspoon ground allspice
2 teaspoons white sugar
2 pounds (1-inch thick) boneless,
skin-on center-cut salmon fillets
1 tablespoon fresh lime juice

Directions

In a small bowl, combine the cinnamon, cumin, salt, ginger, mustard, nutmeg, cayenne, allspice, and sugar; set aside.

Line a baking sheet with foil, then spray with nonstick cooking spray. Rinse the salmon with cold water and pat dry. Lightly sprinkle the skin with the spice mix, then place the salmon skin-side down on the prepared baking sheet. Sprinkle the remaining spice mix evenly over the salmon. Allow the salmon to come to room temperature, 30 to 40 minutes.

Preheat oven to 425 degrees F (220 degrees C).

Sprinkle the salmon with lime juice and roast in the oven for 12 minutes. Remove from oven and allow to stand at room temperature for 15 minutes. The salmon will still be rare when removed from the oven, but will continue to cook as it rests. After 15 minutes, wrap the fish tightly with foil and refrigerate for at least 2 hours before serving.

Salmon-Wrapped Asparagus

Ingredients

2 pounds fresh asparagus, trimmed
1 1/2 pounds salmon fillets
1 1/2 cups water
1/2 cup dry white wine or chicken broth
1 tablespoon minced green onion
1 tablespoon minced chives
1 teaspoon salt
1/2 teaspoon whole black peppercorns
MUSHROOM SAUCE:
1/2 pound fresh mushrooms, sliced
1/2 cup sliced green onions
2 tablespoons butter or stick margarine
1 teaspoon olive or canola oil
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/8 teaspoon pepper
1 cup 2% milk
1 tablespoon minced chives

Directions

In a large skillet, bring 1/2 in. of water to a boil; add asparagus spears. Reduce heat; cover and simmer for 2 minutes. Drain and immediately place asparagus in ice water; drain and pat dry. Cut salmon widthwise into 1/4-in.-thick slices. To form one bundle, place three to four slices cut side down, overlapping edges slightly; wrap around five to six asparagus spears. Secure with toothpicks. Repeat for remaining bundles.

In a large skillet, bring 1-1/2 cups water, wine or broth, onion, chives, salt and peppercorns to a boil. Using a spatula, carefully add bundles. Reduce heat; cover and simmer for 7-8 minutes or until fish flakes easily with a fork.

Meanwhile, for sauce, in a skillet, saute mushrooms and green onions in butter and oil until tender. Stir in flour, salt and pepper until blended. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Add chives. Serve over bundles.

Mini Salmon Loaf

Ingredients

3/4 cup chopped celery
1/2 cup chopped onion
2 tablespoons vegetable oil
1 (7 ounce) can salmon, drained,
bones and skin removed
1 egg, lightly beaten
2 tablespoons milk
1 cup soft bread crumbs
1/4 teaspoon salt
1/4 teaspoon pepper
DILL SAUCE:
1/2 cup mayonnaise
1/4 cup sour cream
1 tablespoon lemon juice
1 tablespoon milk
2 teaspoons snipped fresh dill
1/2 teaspoon sugar
1/8 teaspoon pepper

Directions

In a skillet, saute celery and onion in oil until tender. In a bowl, combine the salmon, egg, milk, bread crumbs, salt, pepper and celery mixture. Transfer to a greased 5-3/4-in. x 3-in. x 2-in. loaf pan.

Bake at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. In a small bowl, combine the sauce ingredients. Serve with salmon loaf.

Salmon With Green Fettuccine

Ingredients

12 ounces spinach fettuccine pasta
1 (14.75 ounce) can canned salmon, drained, liquid reserved
1 1/2 cups milk
1/4 cup finely diced onion
1 1/2 cups fresh sliced mushrooms
3 tablespoons butter
1/4 cup all-purpose flour
1/4 cup dry white wine
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley
1/4 teaspoon dried dill weed
salt and pepper to taste

Directions

Cook pasta in boiling, salted water until al dente. Drain. Drain the can of salmon over a 2 cup measure. Add enough milk to make 1 3/4 cups.

Meanwhile, prepare sauce. In a large saute pan, melt butter over medium heat. Add onion and mushrooms; saute until onion is tender. Reduce heat to low, and stir in flour. Remove from heat.

Stir into cooked vegetables, the milk mixture and wine. Return pan to heat, and bring to a boil, stirring frequently. Reduce heat, and simmer for 2 minutes. Break salmon into chunks; stir into the sauce. Stir in Parmesan cheese, parsley, and dill. Season with salt and pepper to taste, and heat through. Serve over hot pasta.

Salmon Avocado Salad

Ingredients

2 (6 ounce) fillets salmon
1/4 cup butter, melted and divided
salt and pepper to taste
4 ounces fresh mushrooms, sliced
12 grape tomatoes, halved
2 tablespoons olive oil, divided
8 ounces leaf lettuce, torn into bite-size pieces
1 avocado - peeled, pitted, and cubed
5 sprigs fresh cilantro, chopped
1 fresh jalapeno pepper, chopped
2 tablespoons distilled white vinegar
1 ounce feta cheese, crumbled

Directions

Preheat the oven broiler. Line a baking sheet with aluminum foil. Place the salmon on the foil, and brush with 2 tablespoons melted butter. Season with salt and pepper. Broil 15 minutes, until fish is easily flaked with a fork.

Melt the remaining butter in a skillet over medium heat, and saute the mushrooms until tender.

Place the tomatoes in a bowl, and drizzle with 1 tablespoon olive oil. Season with salt and pepper.

In a large bowl, toss together the salmon, mushrooms, tomatoes, lettuce, avocado, cilantro, and jalapeno. Drizzle with remaining olive oil and the vinegar. Season with salt and pepper, and sprinkle with feta cheese to serve.

Smoked Salmon & Watercress Salad With Red

Ingredients

3 tablespoons lemon juice
1 tablespoon rice wine vinegar
1 tablespoon Dijon mustard
Salt and freshly ground black pepper
1/4 cup drained capers
1/2 medium red onion, thinly sliced
1/2 cup extra-virgin olive oil
8 cups watercress (preferably the kind that's already trimmed, rinsed, bagged)
6 ounces smoked salmon, torn or cut into bite-size pieces

Directions

Mix lemon juice, vinegar, mustard and a big pinch of salt and pepper to taste in a 1-quart Pyrex measuring cup. Add capers and onion; toss to coat. Slowly add oil, pushing onion aside and beating with a small whisk or fork to form a thick dressing.

Mix watercress and half the salmon in a large bowl. When ready to serve, pour dressing over watercress and salmon; toss to coat. Arrange on salad plates, garnishing each with remaining smoked salmon.

Salmon With Fruit Salsa by Jean Carper

Ingredients

1 1/2 pounds salmon fillet
1 tablespoon olive oil

Fruit Salsa:

1 cup diced fresh pineapple
2 tablespoons fresh lemon juice
1 medium banana, diced
1 tablespoon apricot jam (or
orange marmalade)
1/3 cup minced red onion
1/4 teaspoon hot pepper flakes
2 tablespoons coconut flakes
(optional)

Spinach With Garlic:

2 tablespoons olive oil
4 garlic cloves, chopped
2 pounds fresh spinach,
preferably organic, well washed
and drained

Directions

Remove the skin, then brush on oil and grind on some black pepper. Simply grill, broil, microwave or bake the fish until desired doneness. Combine salsa ingredients. Serve fish with a big dollop of fruit salsa.

Heat oil in a very large skillet. Add garlic; saute. Add spinach in batches. Stir until just wilted.

Kevin's Asian Baked Salmon

Ingredients

2 cups dried shiitake mushrooms
1 cup oyster sauce
1 tablespoon sherry
2 pounds salmon fillets

Directions

Soak mushrooms in boiling water 20 minutes; remove stems. Put softened mushrooms, oyster sauce, and sherry into a bowl; stir. Let mixture sit for 10 to 20 minutes.

Preheat oven to 400 degrees F (200 degrees C). Line a large baking dish with foil, then lightly grease it with olive oil or nonstick cooking spray.

Place salmon fillets in prepared baking dish and pour mushroom mixture over the salmon.

Bake in the preheated oven until fish flakes easily, about 10 to 12 minutes. If desired, at the end of the cooking time, broil the salmon to sear the coating, about 1 to 2 minutes.

Salmon with Chive Mayonnaise

Ingredients

1/2 cup mayonnaise
3 tablespoons white wine or
chicken broth
1/4 cup minced chives
1 tablespoon minced fresh thyme
1 tablespoon snipped fresh dill
1/8 teaspoon pepper
2 (3/4-inch thick) salmon steaks

Directions

In a bowl, combine the first six ingredients; set aside 1/3 cup for serving. Place salmon steaks on a broiler rack. Broil 4 in. from the heat for 9 minutes. Brush with remaining mayonnaise mixture. Turn salmon over; broil 9 minutes longer or until fish flakes easily with a fork. Serve with the reserved mayonnaise mixture.

Fifteen Minute Macaroni & Salmon Salad

Ingredients

1 (16 ounce) package elbow macaroni
10 1/2 ounces canned peas and pearl onions, drained
2 (7 ounce) cans skinless, boneless salmon, drained and flaked
2 cups mayonnaise
1 teaspoon onion powder
1 teaspoon salt, or to taste
1 teaspoon black pepper

Directions

Bring a large pot of lightly salted water to a boil. Cook macaroni for 8 to 10 minutes, or until al dente; drain and rinse under cold water until cool.

In a large bowl, mix together macaroni, peas and onions, salmon, and mayonnaise. Season with onion powder, salt, and pepper, and mix well. Cover, and refrigerate 2 hours, or until well-chilled.

Wrapped Salmon

Ingredients

4 (6 ounce) fillets salmon, with skin and bones removed
8 sheets phyllo dough
1/2 cup melted butter
salt to taste
ground black pepper to taste
4 tablespoons Dijon mustard

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cut the filets into log shaped pieces, about 2 inches wide by 5 inches long, keeping the filet portions separate. Take 2 sheets of phyllo dough, placing one on top of the other, and brush lightly with melted butter, covering the one side completely.

Place a portion of salmon (6 ounces), on the edge, nearest you, of the phyllo dough. Sprinkle with salt and pepper to taste. Coat the portion of salmon with 1 tablespoon of Dijon mustard.

Fold the phyllo dough, nearest you, over the salmon and make one complete wrap. Take the sides of the dough and fold them towards the center, and continue rolling up the dough. Brush all sides with butter, covering completely and place on a cookie sheet. Repeat steps for remaining portions of salmon.

Bake in preheated oven for 20 minutes or until phyllo dough is golden brown.

Sugar Glazed Salmon

Ingredients

2 tablespoons olive oil
1 teaspoon water
1/2 cup red wine vinegar
2 cloves crushed garlic
1 teaspoon garlic salt
1/2 teaspoon freshly ground black pepper
2 teaspoons dried basil
1/2 cup white sugar
1 1/3 pounds salmon fillet

Directions

In a shallow baking pan, combine the olive oil, water, red wine vinegar, garlic, garlic salt, black pepper and basil. Place salmon fillet in the marinade meat side down, if skin is still on. Marinate for 30 minutes.

Preheat an outdoor grill for medium heat and lightly oil grate.

Coat the salmon fillet lightly with sugar. Place on grill and cook 12 minutes per side. Baste with marinade periodically while cooking. Salmon is done, when it flakes easily with a fork.

Poached Salmon

Ingredients

1/4 cup finely chopped onion
1 garlic clove, minced
2 tablespoons butter or margarine
1 1/2 cups water
3/4 cup chicken broth
1/2 teaspoon dill weed
1/2 teaspoon lemon-pepper seasoning
1/2 teaspoon dried parsley flakes
1/2 teaspoon dried tarragon
4 salmon steaks (1 inch thick)
SAUCE:
1/2 cup finely chopped zucchini
1/4 cup mayonnaise
1/4 cup plain yogurt
2 tablespoons chopped green onions

Directions

In a large skillet, saute onion and garlic in butter. Add the water, broth and seasonings. Add salmon; bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until fish flakes easily with a fork.

Meanwhile, in a small bowl, combine sauce ingredients. Serve with the salmon.

Grilled Salmon Sandwich with Dill Sauce

Ingredients

4 slices bacon
1 (1 pound) fillet salmon, cut into 2 portions
1 tablespoon olive oil
1/3 cup mayonnaise
1 teaspoon dried dill weed
1 teaspoon freshly grated lemon zest
4 slices country-style bread, toasted
4 slices tomato
2 green leaf lettuce leaves

Directions

Cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Preheat an outdoor grill for medium-high heat and lightly oil the grate. Evenly coat the salmon with the olive oil.

Cook the salmon on the preheated grill with the skin side down for about 5 minutes before flipping and cooking on the other side until the skin can easily be lifted off the flesh, about 5 minutes more. Flip the salmon once more and continue cooking until the salmon flakes easily with a fork, another 2 to 3 minutes.

Whisk the mayonnaise, dill, and lemon zest together in a small bowl; divide between 2 of the toasted bread slices. Top each with 1 portion of cooked salmon, 2 tomato slices, 2 bacon slices, 1 lettuce leaf, and a remaining slice of toasted bread.

Russian Salmon and Potato Salad

Ingredients

2 eggs
3 medium baking potatoes,
peeled and cubed
1 tablespoon olive oil
1 large onion, chopped
1 (16 ounce) can salmon, drained
1 cup mayonnaise, or as needed
1 tablespoon chopped fresh
parsley, for garnish

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, and peel.

While the eggs are cooking, place the potatoes in a saucepan with just enough water to cover. Bring to a boil, and cook for 10 to 15 minutes, or until tender. Remove from heat, drain, and set aside.

Heat oil in a skillet over medium heat. Add onions, and saute until lightly browned and translucent, about 10 minutes.

Flake salmon and spread it over the bottom of a glass baking dish or serving dish. Spread the sauteed onions over the salmon. Gently spread a little bit of the mayonnaise over the onion layer. Top with potatoes, and spread enough mayonnaise just to add moisture to the layer. Finally, slice the eggs, and cover the layer of potatoes. Spread mayonnaise over the eggs, and garnish with chopped parsley. If you wish, you can reserve some of the egg to chop and sprinkle over the top as well. Chill for 1 hour before serving.

Easy Smoked Salmon

Ingredients

1 (2 pound) salmon fillet
2 tablespoons brown sugar
2 teaspoons salt
1/2 teaspoon pepper
1 tablespoon liquid smoke
flavoring

Directions

Place salmon, skin side down, in an 11-in. x 7-in. x 2-in. baking pan coated with nonstick cooking spray. Sprinkle with brown sugar, salt and pepper. Drizzle with Liquid Smoke. Cover and refrigerate for 4 -8 hours.

Drain and discard liquid. Bake, uncovered, at 350 degrees F for 35 -45 minutes or until fish flakes easily with a fork. Cool to room temperature. Cover and refrigerate for 8 hours or overnight.

Quick Poached Salmon with Dill Mustard Sauce

Ingredients

1/2 cup plain yogurt
1/4 cup Dijon mustard
1 tablespoon honey
1/4 cup fresh lemon juice
3 tablespoons chopped fresh dill

1 pound salmon
1 cup white wine
1/2 cup water
1/4 cup chopped shallots

Directions

In a small bowl, blend the plain yogurt, Dijon mustard, honey, lemon juice, and dill. Cover, and refrigerate until serving.

In a medium saucepan over medium heat, place the salmon in the white wine and water. Adjust the amount of water as necessary to just cover the fish. Sprinkle with shallots. Cover the saucepan, and cook 10 to 12 minutes, until salmon is easily flaked with a fork. Drain, and serve with the yogurt sauce.

Puff Pastry Salmon

Ingredients

2 (12 ounce) skinless, boneless
salmon fillets
seasoned salt to taste
1/2 teaspoon garlic powder
1 teaspoon onion powder
1 (17.25 ounce) package frozen
puff pastry, thawed
1/3 cup pesto
1 (6 ounce) package spinach
leaves

Directions

Preheat oven to 375 degrees F (190 degrees C).

Season the salmon fillets with salt, garlic powder, and onion powder. Divide 1/2 of the spinach between two sheets of puff pastry, and mound in the center. Place a salmon fillet on top of each mound of spinach. Spread the pesto on the salmon fillets, and top with remaining spinach. Moisten the edges of the puff pastry with water, fold to the center, and seal the seams.

Bake in preheated oven for 20 to 25 minutes until the pastry is puffed and golden, and the salmon has cooked all the way through.

Parchment Salmon Packages with Asparagus

Ingredients

1/4 cup mayonnaise
2 tablespoons whole grain Dijon mustard
2 tablespoons chopped fresh dill
2 tablespoons chopped fresh tarragon
1 teaspoon lemon juice
1 teaspoon finely grated lemon zest
1 teaspoon minced garlic
1/2 teaspoon soy sauce
Hot pepper sauce to taste
Salt and white pepper to taste
2 (5 ounce) wild salmon fillets
8 slender asparagus spears, trimmed
1 teaspoon vegetable oil
4 lemon wedges for garnish

Directions

Preheat oven to 400 degrees F (200 degrees C).

Stir together mayonnaise, mustard, dill, tarragon, lemon juice, lemon zest, garlic, and soy sauce; season to taste with hot sauce, and salt and pepper. Sprinkle the salmon fillets with salt and pepper, then spread on all sides with the mayonnaise mixture; set aside.

Cut two 12 to 14-inch squares from a roll of parchment paper. Fold each piece in half along the longer side and cut a half-heart shape away from the fold, just like you did in elementary school to make valentines. Open the paper hearts and smear the top-side of each sheet with a little vegetable oil, and place 4 asparagus spears onto one side. Place the salmon, skin-side down, on top of the asparagus spears.

Fold the parchment paper over the salmon (like closing a book). Roll the edges inwards to seal, leaving you with a secure packet. Place the packets onto a baking sheet.

Bake in preheated oven until the parchment has turned golden brown and a kitchen thermometer inserted into the salmon reaches 125 degrees F (52 degrees C), 6 to 10 minutes.

To serve, place unopened packets onto dinner plates accompanied by the lemon wedges. Use kitchen shears to snip open the packets at the dinner table, to release the aroma the moment before eating!

Salmon Teriyaki Bake

Ingredients

2 pounds salmon fillet
2 cups Newman's Own® Teriyaki
Marinade

Directions

Rinse and cut fillet into four pieces.

Soak in Newman's Own Teriyaki Marinade for about an hour (in a covered pan in fridge).

Cook on grill or place in preheated oven at 400 degrees. Depending on size of fillets, should cook in about 7 to 10 minutes.

Pecan Salmon Casserole

Ingredients

1 (16 ounce) package small shell pasta
2 medium onions, finely chopped
1/2 pound sliced fresh mushrooms
1/4 cup butter, cubed
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 1/2 cups milk
2 teaspoons Worcestershire sauce
1 teaspoon salt
1/2 teaspoon pepper
2 (14.75 ounce) cans salmon, drained, bones and skin removed
2 cups frozen peas
1 cup chopped pecans, toasted
1 (2 ounce) jar diced pimientos, drained
1/2 cup crushed potato chips

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute the onions and mushrooms in butter until tender. Stir in the soup, milk, Worcestershire sauce, salt and pepper until blended; bring to a boil. Remove from the heat.

Drain pasta. Add the pasta, salmon, peas, pecans and pimientos to the skillet. Transfer to a greased shallow 3-qt. baking dish. Cover and bake at 350 degrees F for 30-35 minutes or until heated through. Sprinkle with potato chips.

Fettucine with Heavenly Salmon Sauce

Ingredients

2 tablespoons butter
10 ounces salmon, cut into thin strips
1 leek, sliced
1 red onion, thinly sliced
1 clove garlic, crushed
3/4 cup light cream
3/4 cup sour cream
1/2 tablespoon cornstarch
2 tablespoons lemon zest
1/2 teaspoon ground black pepper
1/2 teaspoon paprika
8 ounces dry fettuccine noodles
1/4 cup grated Parmesan cheese

Directions

Melt butter in a large skillet over medium heat. Add the salmon, leek, onion, and garlic, and fry until fragrant, about 2 minutes. In a medium bowl, mix together the cream, sour cream, and cornstarch; stir into the skillet. Stir in the lemon zest, pepper, and paprika. Cook, stirring constantly, for 10 minutes, until sauce is thickened and salmon flakes easily with a fork.

Meanwhile, bring a large pot of lightly salted water to a boil. Add fettuccine and cook for 8 to 10 minutes or until al dente. Drain, and toss with the salmon sauce. Top with Parmesan cheese to serve.

Slammin' Salmon

Ingredients

1/4 cup balsamic vinegar
1/4 cup lemon juice
1/4 cup soy sauce
1 teaspoon salt
1 tablespoon brown sugar
1 1/2 teaspoons ground ginger
1 teaspoon paprika
1 teaspoon black pepper
1 teaspoon crushed red pepper flakes
4 cloves garlic, minced
1/4 cup chopped green onions
1 teaspoon sesame oil
1/2 cup peanut oil
8 (4 ounce) skinless, boneless salmon fillets

Directions

Stir balsamic vinegar, lemon juice, and soy sauce with salt, brown sugar, ground ginger, paprika, pepper, and red pepper flakes until the salt has dissolved. Stir in garlic, green onions, sesame oil, and peanut oil until well combined.

Pour marinade into a resealable plastic bag or glass bowl. Add salmon to marinade and gently toss to coat. Place into refrigerator and marinate 2 to 24 hours.

Prepare an outdoor grill for medium-high heat.

Drain excess marinade from salmon fillets. Grill until firm and opaque, about 4 minutes per side.

Basil Caesar Salmon

Ingredients

4 (8 ounce) salmon fillets
1/4 cup Caesar salad dressing
pepper to taste
1 cup Caesar salad croutons,
crushed
1/2 cup grated Parmesan cheese
2 teaspoons dried basil
2 tablespoons olive oil

Directions

Place salmon in a greased 15-in. x 10-in. x 1-in. baking pan. Spoon the salad dressing over fillets; sprinkle with pepper. Combine the croutons, Parmesan cheese and basil; sprinkle over fillets and gently press into dressing. Drizzle with oil. Bake, uncovered, at 350 degrees F for 15-20 minutes or until fish flakes easily with a fork.

Salmon Pie I

Ingredients

2 (9 inch) unbaked pie crusts
2/3 cup white rice
1 1/3 cups water
2 onions, thinly sliced
1/4 pound fresh mushrooms,
sliced
1 tablespoon butter
1 (10.75 ounce) can condensed
cream of mushroom soup
2 (6 ounce) cans salmon, drained
and mashed
2/3 cup shredded Cheddar
cheese

Directions

In a medium saucepan cook the rice with the water.

Preheat oven to 450 degrees F (225 degrees C).

Line a pie plate with pastry and set aside.

In a large saucepan over medium heat, saute the onions and mushrooms in the butter until soft.

Combine the cooked rice with the mushroom soup and spread half of the mixture over the bottom of the pie shell. Spread the mashed salmon over the rice mixture. Top with the sauteed mushroom/onion mixture and then top with the remaining rice mixture. Sprinkle with grated cheese and cover with pastry. Seal edges and pierce top.

Bake at 450 degrees F (225 degrees C) for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue to bake for another 30 to 35 minutes.

Honey-Ginger Grilled Salmon

Ingredients

1 teaspoon ground ginger
1 teaspoon garlic powder
1/3 cup soy sauce
1/3 cup orange juice
1/4 cup honey
1 green onion, chopped
1 (1 1/2-pound) salmon fillet

Directions

In a large self-closing plastic bag, combine ginger, garlic, soy sauce, orange juice, honey, and green onion; mix well. Place salmon in bag and seal tightly. Turn bag gently to distribute marinade. Refrigerate for 15 to 30 minutes.

Preheat an outdoor grill for medium heat and lightly oil grate.

Remove salmon from marinade, shake off excess, and discard remaining marinade. Grill for 12 to 15 minutes per inch of thickness, or until the fish flakes easily with a fork.

Smoked Salmon Cheesecake

Ingredients

2 tablespoons grated Parmesan cheese
2 tablespoons fine dry bread crumbs
3 tablespoons butter
1 cup chopped onion
1 cup chopped green bell pepper
28 ounces cream cheese, softened
4 egg
1/3 cup heavy cream
1/2 pound smoked salmon, chopped
1/2 cup shredded Swiss cheese
3 tablespoons grated Parmesan cheese
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Lightly butter an 8 inch springform pan. Mix 2 tablespoons Parmesan cheese with the breadcrumbs. Sprinkle this mixture into the pan; turn and tap pan to coat inside of pan. Wrap a large piece of foil underneath and up the sides of the pan. Be careful not to tear any holes in the foil.

In a medium skillet or frying pan, melt butter over medium heat. Add onions and green peppers and saute until tender, about 5 minutes. Remove from heat and let cool slightly.

In a large bowl, beat together cream cheese, eggs and cream until well blended. Fold in onions, peppers, salmon, Swiss cheese, 3 tablespoons Parmesan cheese, salt and pepper. Pour into prepared pan.

Place the wrapped springform pan inside a large roasting pan. Place the pans in the oven and pour enough boiling water into the outside pan to come 2 inches up the side of the springform pan.

Bake until firm to the touch, about 1 hour and 40 minutes. Carefully remove both pans from the oven and turn off the heat. Lift springform pan out of the water and return it to the oven. Let stand in the cooling oven for 1 hour. Transfer to a wire rack and let cool completely.

Grilled Salmon I

Ingredients

1 1/2 pounds salmon fillets
lemon pepper to taste
garlic powder to taste
salt to taste
1/3 cup soy sauce
1/3 cup brown sugar
1/3 cup water
1/4 cup vegetable oil

Directions

Season salmon fillets with lemon pepper, garlic powder, and salt.

In a small bowl, stir together soy sauce, brown sugar, water, and vegetable oil until sugar is dissolved. Place fish in a large resealable plastic bag with the soy sauce mixture, seal, and turn to coat. Refrigerate for at least 2 hours.

Preheat grill for medium heat.

Lightly oil grill grate. Place salmon on the preheated grill, and discard marinade. Cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.

Mimi's Smoked Salmon Chowder

Ingredients

2 tablespoons butter
1 tablespoon olive oil
1 cup chopped onion
2 cloves garlic, chopped
1/2 cup chopped celery
1/2 cup all-purpose flour
6 cups chicken broth or vegetable broth
1 pound potatoes - peeled and cubed
1 teaspoon dried dill weed
1 teaspoon dried tarragon
1 teaspoon dried thyme
1/2 teaspoon paprika
8 ounces smoked salmon, cut into 1/2 inch pieces
1/4 cup white wine
1 tablespoon fresh lemon juice
1/4 teaspoon hot sauce
1 teaspoon salt
1 teaspoon fresh-ground black pepper
1 cup half and half

Directions

In a large stockpot over medium-high heat, combine the butter, olive oil, onion, garlic, and celery. Cook 8 to 10 minutes, or until the onions are transparent. Sprinkle flour over the mixture and stir well to make a dry roux. Gradually add the chicken broth and stir until slightly thickened. Stir in the potatoes, dill, tarragon, thyme, and paprika. Reduce heat to medium, cover, and simmer for 15 minutes.

Stir in the salmon, wine, lemon juice, hot sauce, salt, and pepper. Simmer over low heat, uncovered for 10 minutes.

Mix in the half-and-half and continue to simmer for 30 minutes, stirring occasionally. Do not let the chowder boil after adding the half-and-half. Serve hot.

Salmon Tartlets

Ingredients

1/2 cup butter, softened
1 (3 ounce) package cream
cheese, softened
1 cup all-purpose flour

FILLING:

2 eggs
1/2 cup milk
1 tablespoon butter, melted
1 teaspoon lemon juice
1/2 cup dry bread crumbs
1 1/2 teaspoons dried parsley
flakes
1/2 teaspoon rubbed sage
1/2 teaspoon salt
1/4 teaspoon pepper
1 (14.75 ounce) can salmon,
drained and bones removed
1 green onion, sliced

Directions

In a mixing bowl, beat butter, cream cheese and flour until smooth. Shape tablespoonfuls of dough into balls; press onto the bottom and up the sides of greased miniature muffin cups.

In a bowl, combine eggs, milk, butter and lemon juice. Stir in crumbs, parsley, sage, salt and pepper. Fold in salmon and onion. Spoon into shells. Bake at 350 degrees F for 30-35 minutes or until browned.

Eggs Benedict with Salmon

Ingredients

3/4 cup plain low-fat yogurt
2 teaspoons lemon juice
3 egg yolks
1/2 teaspoon prepared Dijon-style mustard
1/4 teaspoon salt
1/4 teaspoon white sugar
1 pinch ground black pepper
1 dash hot pepper sauce

8 eggs
8 slices rye bread
8 ounces smoked salmon, cut into thin slices
1 tablespoon chopped fresh parsley, for garnish
1 teaspoon capers, for garnish

Directions

To make the sauce: In the top of a double boiler, whisk together yogurt, lemon juice, egg yolks, mustard, salt, sugar, pepper and hot sauce. Cook over simmering water while stirring constantly, for 6 to 8 minutes, or until sauce is thick enough to coat the back of the spoon.

In a large stock pot heat 2 quarts of salted water to a boil. Carefully break the eggs one at a time into the boiling water. When all the eggs have been added, reduce the heat to medium. When the eggs float to the top, remove them with a slotted spoon and let drain briefly.

To assemble final dish: Toast bread slices and place on warm plates. Top each piece of toast with a slice of smoked salmon and a hot poached egg. Drizzle with yogurt sauce; garnish with parsley and capers.

Honey-Dijon Salmon and Asparagus

Ingredients

1 1/2 teaspoons cornstarch
2 1/4 teaspoons butter, melted
1 teaspoon Worcestershire sauce
2 tablespoons honey
1 tablespoon Dijon mustard
1 dash white pepper
2 (4 ounce) fillets salmon
1/4 cup chopped walnuts
1/2 pound fresh asparagus,
trimmed

Directions

In a small bowl, combine cornstarch, butter and Worcestershire sauce until smooth. Stir in the honey, mustard and pepper.

Place each salmon fillet on a double thickness of heavy-duty foil (about 18 in. x 12 in.). Drizzle with honey mixture and sprinkle with walnuts. Place asparagus around salmon. Fold foil around salmon and seal tightly. Grill, covered, over medium heat for 15-20 minutes or until fish flakes easily with a fork.

Roast Salmon With Balsamic Vinegar

Ingredients

2 tablespoons packed brown sugar
2 tablespoons balsamic vinegar
1 tablespoon olive oil
1/4 teaspoon dried rosemary
1 clove garlic, minced
1/4 teaspoon ground black pepper
1 1/2 pounds salmon fillets
1/2 teaspoon salt

Directions

Whisk together the brown sugar, balsamic vinegar, olive oil, rosemary, garlic, and pepper in a large bowl. Reserve 1 tablespoon of marinade in a small bowl, and set aside. Add the salmon and toss to evenly coat. Cover the bowl with plastic wrap, and marinate in the refrigerator for 30 minutes. Remove the salmon from the marinade, and shake off excess. Place salmon in an aluminum foil-lined baking dish, and sprinkle with salt.

Preheat an oven to 450 degrees F (230 degrees C).

Roast in the preheated oven until the fish is easily flaked with a fork, about 10 minutes. Brush salmon with the reserved marinade, and return to the oven. Roast until glazed, about 1 minute.

Orange Coconut Salmon

Ingredients

4 (4 ounce) fillets salmon
2 cups orange juice
1 egg, beaten
1 (7 ounce) package flaked coconut
4 tablespoons orange marmalade
1 tablespoon Dijon mustard

Directions

Place salmon fillets in a medium bowl with orange juice. Cover, and marinate in the refrigerator 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C).

Coat salmon fillets with egg. Dip fillets in coconut, and arrange in a single layer on a medium baking sheet. Bake 15 minutes in the preheated oven, until coconut is golden brown and fish is easily flaked with a fork.

In a small saucepan over medium heat, blend orange marmalade and Dijon mustard. Heat until warm, and serve as a dipping sauce for the salmon.

Glazed Salmon Fillet

Ingredients

1 1/2 cups packed brown sugar
6 tablespoons butter or margarine, melted
6 tablespoons lemon juice
1 cup dill weed
3/4 teaspoon cayenne pepper
1 (2 pound) salmon fillet
Lemon-pepper seasoning

Directions

In a small bowl, combine the first five ingredients; mix well. Remove 1/2 cup to a saucepan; simmer until heated through. Set aside remaining mixture for basting.

Sprinkle salmon with lemon-pepper. Place on grill with skin side down. Grill, covered, over medium heat for 5 minutes. Brush with the reserved brown sugar mixture. Grill 10-15 minutes longer, basting occasionally, until fish flakes easily with a fork. Serve with the warmed sauce.

Salmon with Fruit Salsa

Ingredients

1 pound salmon steaks
1 lemon, juiced
1 tablespoon chopped fresh rosemary
salt and pepper to taste
1 lemon, sliced
1/3 cup water

1/4 cup diced fresh pineapple
1/4 cup minced onion
3 cloves garlic, minced
2 fresh jalapeno peppers, diced
1 tomato, diced
1/2 cup pineapple juice
1/4 cup diced red bell pepper
1/4 cup diced yellow bell pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange salmon steaks in a shallow baking dish, and coat with the lemon juice. Season with rosemary, salt, and pepper. Top with lemon slices. Pour water into the dish.

Bake for 30 to 40 minutes in the preheated oven, or until easily flaked with a fork.

In a medium bowl, mix pineapple, onion, garlic, jalapeno, tomato, pineapple juice, red bell pepper, and yellow bell pepper. Cover, and refrigerate while fish is baking. Top fish with salsa to serve.

Salmon Pea Wiggle

Ingredients

3 cups whole milk
3 tablespoons all-purpose flour
2 (14.75 ounce) cans salmon,
drained and flaked
1 (15 ounce) can baby peas,
drained
salt and freshly ground black
pepper to taste

Directions

Place milk in a large saucepan over medium heat. Bring just to the boiling point, stirring constantly. Gradually whisk in the flour with a fork, and continue cooking and stirring until slightly thickened. Stir in the peas, and let the mixture heat back up to a simmer while stirring constantly. Mix in the salmon, and season with salt and pepper to taste. Continue cooking and stirring until thick and heated through. Serve over saltine crackers or toast.

Teriyaki Salmon

Ingredients

1/2 cup vegetable oil
1/4 cup lemon juice
1/4 cup soy sauce
1 teaspoon ground mustard
1 teaspoon ground ginger
1/4 teaspoon garlic powder
4 (6 ounce) salmon steaks

Directions

In a large resealable plastic bag or shallow glass container, combine the first six ingredients; mix well. Set aside 1/2 cup for basting and refrigerate. Add salmon to remaining marinade; cover and refrigerate for 1-1/2 hours, turning once. Drain and discard marinade. Place the salmon on a broiler pan. Broil 3-4 in. from the heat for 5 minutes. Brush with reserved marinade; turn and broil for 5 minutes or until fish flakes easily with a fork. Brush with marinade.

Smoked Salmon Chowder

Ingredients

10 slices bacon, chopped
2 large onions, finely chopped
4 stalks celery, finely chopped
3 carrots, finely chopped
5 green onions, finely chopped
1/3 cup chopped fresh parsley
1/2 cup water
6 cups fish stock
salt to taste
1 1/2 tablespoons ground black pepper
1 1/2 tablespoons dried dill weed
8 red potatoes, cubed
1 cup butter
1 cup all-purpose flour
5 cups milk
3/4 cup white wine (optional)
1/4 cup lemon juice
1 1/2 pounds flaked or chopped smoked salmon
1 1/2 cups frozen corn kernels

Directions

Place the bacon into a large pot set over medium heat. Cook for a few minutes to release some of the drippings, then add the onions and celery. Cook and stir until bacon is crisp and onions and celery are tender.

Put in the carrots, green onions, and parsley and then pour in the water and fish stock. Season the soup with salt, pepper and dill. Cover and simmer over low heat until carrots are tender, about 15 minutes. Add the potatoes and simmer for another 20 minutes, or until tender.

Meanwhile, melt the butter in a small skillet over medium heat. Stir in the flour until smooth. Continue to cook and stir until the mixture is light brown. Pour in a little bit of the milk to thin the roux, then pour it into the pot with the vegetables. Pour the rest of the milk into the pot and heat through, stirring constantly.

When the soup has thickened slightly, stir in the white wine if using. Mix in the lemon juice, smoked salmon and corn. Cook over medium heat until hot but not boiling. Ladle into soup bowls to serve.

Salmon Bisque for Two

Ingredients

1 tablespoon butter
1 tablespoon chopped yellow onion
1 tablespoon all-purpose flour
1/2 teaspoon chicken bouillon granules
1/2 pound salmon fillet, finely chopped
3/4 cup half-and-half cream, divided
1/4 teaspoon dill weed
1/8 teaspoon white pepper
1/8 teaspoon paprika
2 tablespoons port wine
salt to taste

Directions

Melt butter in a saucepan over medium heat. Stir in onion, and cook until it begins to brown. Sprinkle with flour and bouillon granules, and stir until the melted butter is absorbed.

Stir in salmon and 1/2 cup half-and-half. Stir in dill, white pepper, and paprika; cook about 10 minutes, stirring occasionally. Remove from heat, and let cool slightly.

In a food processor or blender, puree salmon mixture. Return to saucepan over medium-low heat, and gradually add remaining 1/4 cup half-and-half. Stir in the port, and cook 5 to 7 minutes. Season with salt to taste.

Baked Salmon Fillets Dijon

Ingredients

4 (4 ounce) fillets salmon
3 tablespoons prepared Dijon-style mustard
salt and pepper to taste
1/4 cup Italian-style dry bread crumbs
1/4 cup butter, melted

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a shallow baking pan with aluminum foil.

Place salmon skin-side down on foil. Spread a thin layer of mustard on the top of each fillet, and season with salt and pepper. Top with bread crumbs, then drizzle with melted butter.

Bake in a preheated oven for 15 minutes, or until salmon flakes easily with a fork.

Coriander Salmon

Ingredients

1/2 teaspoon salt
1/8 teaspoon pepper
1/2 teaspoon ground coriander
4 (6 ounce) salmon fillets
2 teaspoons olive or canola oil
2 garlic cloves, minced
2 teaspoons lime juice
1/4 teaspoon hot pepper sauce

Directions

In a small dish, combine the salt, pepper and coriander. Sprinkle over salmon. In a nonstick skillet, cook salmon in oil over medium heat for 4 minutes on each side. Add the garlic, lime juice and hot pepper sauce. Reduce heat; cover and cook 3-4 minutes longer or until fish flakes easily with a fork.

Tarragon Salmon Steaks

Ingredients

2 salmon steaks (1 inch thick)
2 tablespoons butter or margarine, melted
2 teaspoons lemon juice
1 tablespoon minced fresh tarragon
1 tablespoon minced fresh parsley
salt and pepper to taste

Directions

Place the salmon steaks in an ungreased 13-in. x 9-in. x 2-in. baking dish. Drizzle with butter and lemon juice. Sprinkle with the tarragon, parsley, salt and pepper. Bake, uncovered, at 350 degrees F for 20-25 minutes or until fish flakes easily with a fork.

Salmon Macaroni Bake

Ingredients

1 (14 ounce) package deluxe
macaroni and cheese dinner mix
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 cup milk
1 (6 ounce) can skinless boneless
salmon, drained
1 tablespoon grated onion
1/2 cup shredded Cheddar
cheese
1/2 cup dry bread crumbs
2 tablespoons butter or margarine,
cubed

Directions

Prepare macaroni and cheese according to package directions. Stir in the soup, milk, salmon, onion and cheddar cheese. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with bread crumbs; dot with butter. Bake, uncovered, at 375 degrees F for 30 minutes or until heated through.

Farfalle with Asparagus and Smoked Salmon

Ingredients

1 (8 ounce) package farfalle pasta
1/2 cup fresh steamed asparagus tips
1 ounce smoked salmon, chopped
1 lemon, juiced
1 tablespoon chopped pistachio nuts
1 teaspoon chopped fresh basil
1 tablespoon extra virgin olive oil
salt and pepper to taste

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

Steam the asparagus over boiling water and cook until tender but still firm. Drain, cool and chop.

In a large bowl, combine the pasta, asparagus, smoked salmon, lemon juice, pistachios, basil, olive oil, and salt and pepper. Mix well and refrigerate for 2 hours. Remove from refrigerator and serve at room temperature.

Charbroiled Salmon

Ingredients

1 cup soy sauce
2 tablespoons red wine
1/2 teaspoon ground ginger
1/2 teaspoon ground black pepper
2 pounds salmon steaks
4 sprigs fresh parsley, for garnish
4 slices lemon, for garnish

Directions

Combine soy sauce, red wine, ginger, and black pepper in a large, resealable plastic bag. Seal, and shake vigorously to mix ingredients. Add salmon steaks, squeeze out excess air, and seal. Refrigerate, turning frequently to keep all sides in contact with the liquid, for no less than 2 hours.

Preheat an outdoor grill for medium high heat.

Cook on a hot grill for about 5 minutes per side, basting freely with extra marinade. Serve with parsley garnish and lemon slices.

Cold Salmon Spread

Ingredients

1 (8 ounce) package reduced fat cream cheese, softened
4 ounces smoked salmon, chopped
2 1/2 tablespoons capers, plus
1 tablespoon caper juice
1 tablespoon lemon juice
3 tablespoons dried chives
2 tablespoons dried dill weed
buttery crackers

Directions

In a bowl, mix together the cream cheese, smoked salmon, capers, caper juice, lemon juice, chives, and dill weed until well blended. Cover, and chill for 1 hour. Serve with buttery crackers.

Spicy-Sweet Glazed Salmon

Ingredients

1 1/2 pounds fresh salmon fillet with skin removed
1/4 cup red wine vinegar
1/4 cup olive oil
1/4 cup soy sauce
1/4 cup water
1 tablespoon lemon juice
1/2 teaspoon red pepper flakes, or to taste
1 teaspoon onion powder
1 teaspoon garlic powder
2 teaspoons chopped fresh cilantro
1/3 cup brown sugar, packed
salt and ground black pepper to taste

Directions

Place salmon in a shallow, flat dish, and set aside. Combine the vinegar, olive oil, soy sauce, water, lemon juice, red pepper flakes, onion powder, garlic powder, cilantro, and brown sugar in a blender. Blend until brown sugar dissolves. Pour the marinade over the salmon to cover evenly. Cover the dish, and refrigerate at least 2 hours.

Line a broiling pan with foil. Remove salmon from marinade, and place on prepared broiling pan; season to taste with salt and pepper. Transfer remaining marinade to a saucepan.

Turn on broiler to low.

Broil salmon about 6 inches from the heat for 5 minutes; brush with remaining marinade. Broil an additional 5 to 10 minutes, brushing 2 or 3 more times with additional marinade. Salmon is done when fish is no longer bright red and can be flaked with a fork.

Meanwhile, cook the remaining marinade over low heat until it thickens and reduces by one-third, 5 to 10 minutes. Use cooked marinade as a dipping sauce or drizzle over salmon just before serving.

Smoked Salmon Ravioli

Ingredients

2 cups all-purpose flour
2 eggs, beaten
2 egg yolks
1 pound smoked salmon
2 eggs
1 cup heavy cream
2 teaspoons chopped fresh chives
1/2 teaspoon ground black pepper
1 egg, beaten
16 ounces shredded Gruyere cheese
1 cup heavy whipping cream

Directions

TO MAKE THE PASTA, place the flour in a mound on a smooth work area, creating a well in the center. Pour the 2 beaten eggs and 2 egg yolks into the well, and slowly pull the flour into the eggs until it is all incorporated. Finish kneading by hand, adding more flour if needed for a smooth consistency. Divide the pasta in half and roll out each half or feed through pasta roller until thin, number 6 setting on the machine. Roll out as many sheets of pasta as possible.

FOR THE SMOKED SALMON MOUSSE, puree the smoked salmon and 2 eggs together until smooth. Slowly add 1 cup heavy cream, chopped chives, and pepper. Mix thoroughly.

To assemble the raviolis, prepare a smooth, floured surface. Lay out the pasta and divide the smoked salmon mousse into 24 equal-sized portions and place these portions two inches apart on one sheet of pasta. Brush the beaten egg on the pasta between the mounds of salmon mousse, and cover with the other sheet of pasta. Cut raviolis apart, and refrigerate or freeze until you are ready to use.

Bring a large pot of lightly salted water to a boil, add raviolis, and cook about 6 minutes. Drain well.

Meanwhile, add to each of 8 fireproof plates 1 ounce gruyere cheese and 1/8 cup heavy cream. Heat under the broiler until the cheese melts then add the raviolis and sprinkle 1 ounce more gruyere on top. Place under the broiler until the cheese browns lightly.

Serve the stuffed raviolis on the warm plates.

Salmon Chowder

Ingredients

3 tablespoons butter
3/4 cup chopped onion
1/2 cup chopped celery
1 teaspoon garlic powder
2 cups diced potatoes
2 carrots, diced
2 cups chicken broth
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon dried dill weed
2 (16 ounce) cans salmon
1 (12 fluid ounce) can evaporated milk
1 (15 ounce) can creamed corn
1/2 pound Cheddar cheese, shredded

Directions

Melt butter in a large pot over medium heat. Saute onion, celery, and garlic powder until onions are tender. Stir in potatoes, carrots, broth, salt, pepper, and dill. Bring to a boil, and reduce heat. Cover, and simmer 20 minutes.

Stir in salmon, evaporated milk, corn, and cheese. Cook until heated through.

Sweet 'n' Hot Glazed Salmon

Ingredients

1 1/2 cups apricot nectar
1/3 cup chopped dried apricots
2 tablespoons honey
2 tablespoons reduced sodium soy sauce
1 tablespoon grated fresh ginger
2 cloves garlic, minced
1/8 teaspoon cayenne pepper
1/4 teaspoon ground cinnamon
1 (3/4 pound) salmon filet without skin

Directions

Preheat your oven's broiler, and grease a broiling pan.

In a saucepan over medium heat, mix together the apricot nectar, dried apricots, honey, soy sauce, ginger, garlic, cinnamon and cayenne. Bring to a boil, then reduce heat to medium-low, and simmer for about 20 minutes, or until reduced by about half. Stir occasionally to prevent burning. Remove 1/4 cup of the glaze for basting, and set the remaining aside.

Place the salmon filet on the greased broiling pan, and brush with glaze. Broil 3 inches from the heat for 8 to 12 minutes, or until salmon flakes easily with a fork. Gently turn over once during cooking, and baste frequently during the last 4 minutes. Serve with remaining glaze.

Grilled Gingered Salmon

Ingredients

- 1 cup soy sauce
- 1 cup muscovado (dark brown) sugar
- 1 (5 inch) piece of fresh ginger root, peeled and minced
- 1/4 cup olive oil
- 2 cloves garlic, smashed
- 1 (3 pound) whole salmon fillet with skin
- 1 untreated cedar plank

Directions

Whisk together the soy sauce, muscovado sugar, minced ginger, olive oil, and garlic in a bowl, and pour into a resealable plastic zipper bag. Add the salmon fillet, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator overnight or up to 2 days.

About 1/2 hour before grilling, soak cedar plank in water.

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Remove the salmon from the marinade, and shake off excess. Discard the remaining marinade. Place the salmon, skin side down, onto the cedar plank.

Grill with the grill cover closed until the salmon is opaque but still juicy, about 20 minutes. Carefully remove the salmon from the plank in one piece, leaving the skin on the plank.

Two-Salmon Strata with L'Evanjules

Ingredients

3 croissants, cut into large cubes
5 ounces cooked salmon, flaked
1 ounce smoked salmon, in small pieces
1 (250 g) package L'Evanjules cheese, diced
1 1/2 cups milk
1 cup sour cream
6 eggs
2 tablespoons onion, chopped
1 tablespoon capers, drained
1 tablespoon fresh dill, chopped
salt and freshly ground pepper, to taste
6 wedges lemon

Directions

Generously butter a 22 X 30 cm (9 X 12 in) baking dish.*

In a bowl, gently combine the croissant pieces, both salmons and the Evanjules. Spread evenly in the bottom of the prepared dish.

In a bowl, beat together the milk, sour cream and eggs by hand for 1 minute. Add the onion, capers, dill, salt and pepper. Pour over the salmon mixture.

Cover with plastic wrap and refrigerate for 12 hours.

Remove from the refrigerator and place on the counter for 30 minutes.

Preheat the oven to 180 degrees C (350 degrees F).

Bake in the middle of the oven for 45 minutes or until the mixture is nicely puffed and well browned and the eggs are cooked.

Serve with lemon wedges.

Salmon and Shrimp Cakes from Chef Bubba

Ingredients

10 ounces shrimp, peeled, deveined and minced
1 cup finely chopped red bell pepper
3 tablespoons extra virgin olive oil, divided
1 pound salmon fillets
1 3/4 cups dry whole wheat bread crumbs
5 tablespoons grated Parmesan cheese
1 1/2 teaspoons ground black pepper
1 teaspoon dried basil
1/2 teaspoon dried thyme
2 tablespoons chopped fresh chives
1 fresh jalapeno pepper, seeded and chopped
2 eggs, well beaten
1 (8 ounce) package cream cheese, softened

Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a medium baking sheet.

In a medium skillet over medium low heat, cook and stir shrimp and red bell pepper until shrimp is partially cooked. Remove from heat, and set aside. Heat 1 tablespoon olive oil in the skillet over medium heat, and cook salmon just until no longer pink. Remove from heat, cool, and finely chop.

In a medium bowl, mix whole wheat bread crumbs, Parmesan cheese, black pepper, basil, and thyme. Stir in shrimp, red bell pepper, salmon, remaining olive oil, chives, and jalapeno. Thoroughly blend eggs and cream cheese into the mixture.

Divide the mixture into about 4 patties 3/4 inch thick, and arrange on the prepared baking sheet. Bake 20 to 25 minutes in the preheated oven, until lightly browned.

Wasabi Mayo Salmon

Ingredients

1 (3 pound) salmon fillet
1 cup mayonnaise
1 tablespoon wasabi powder
1 (8 ounce) bag Yukon gold potato chips, crushed

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a small bowl, mix together the mayonnaise and wasabi powder. Place the salmon on a greased baking tray, skin side down. Spread the mayonnaise mixture evenly over the top. Press crushed potato chips into the mayonnaise.

Bake for 20 minutes in the preheated oven, or until fish flakes with a fork.

Salmon, Rice, and Fried Tomatoes

Ingredients

1 cup uncooked long grain white rice
2 cups water
1 1/2 tablespoons lemon pepper, divided
1 tablespoon dried dill weed, divided
2 tablespoons vegetable oil, divided
1 pound salmon
1 tomato, sliced 1/2 inch thick
2 eggs, beaten
1 cup all-purpose flour

Directions

Bring the rice and water to a boil in a pot. Season with 1 tablespoon lemon pepper and 1/2 tablespoon dill weed. Reduce heat to low, cover, and simmer 20 minutes.

Heat 1 tablespoon oil in a skillet over medium heat. Place salmon in the skillet, and cook 20 minutes, turning once, until lightly browned and easily flaked with a fork. Set aside.

Season the tomato slices with remaining lemon pepper and dill. Place the eggs and flour in 2 separate dishes. Dip each tomato slice in the egg to coat, then press in the flour, coating both sides.

Heat remaining oil in the skillet over medium-high heat. Place tomato slices in the skillet, and cook 5 minutes on each side, until lightly browned. Serve salmon over the cooked rice, and top with fried tomatoes.

Best Salmon Bake

Ingredients

1 pound salmon fillet, halved
1 small tomato, chopped
5 green onions, chopped
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place salmon on a lightly oiled sheet pan or in a shallow baking dish, folding under thin outer edges of fillets for even cooking. Top salmon with chopped tomatoes and green onions, and season with salt and pepper.

Cook salmon in the preheated oven, uncovered, for approximately 20 minutes. Fish is done when easily flaked with a fork.

Sesame Crusted Salmon

Ingredients

1 1/2 cups Kikkoman Panko
Bread Crumbs
3 tablespoons black sesame
seeds
3 tablespoons white sesame
seeds
1 pound skinless salmon fillets,
cut into cubes
Salt and pepper
1 cup flour
2 eggs, lightly beaten
Vegetable oil, as needed

Directions

In a large container, combine panko bread crumbs and sesame seeds; mix well. Season salmon with salt and pepper to taste. Dredge the salmon cubes in flour. Dip in eggs, then cover with panko bread crumb mixture, patting firmly to coat. Refrigerate at least 20 minutes before cooking.

Deep fry coated salmon cubes turning over once to brown on all sides. Remove from oil immediately.

Salmon and Swiss Chard Quiche

Ingredients

2 tablespoons butter, divided
1/4 cup plain dried bread crumbs
2 cups 2% milk
8 ounces salmon fillets, skin removed
1/3 cup chopped onion
1/2 bunch Swiss chard, chopped
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/2 teaspoon dried marjoram
1/8 teaspoon ground nutmeg
3 eggs

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 10 inch pie plate using about 1 tablespoon of butter. Sprinkle bread crumbs into the pie dish and shake to coat evenly, discarding excess.

Pour the milk into a large saucepan and warm over medium heat. Add the salmon fillets and bring to a simmer. Cover and cook for about 10 minutes, or until salmon can be flaked with a fork.

Melt the remaining butter in a large skillet over medium heat. Add the onion and Swiss chard; cook and stir until tender and most of the liquid has evaporated. Season with salt, pepper, marjoram and nutmeg. Set aside to cool; you should have about one cup of chard and onion.

Spread the chard mixture and flake the salmon into the prepared pie plate. In a medium bowl, whisk together the eggs and one cup of cooled milk from poaching the salmon. Pour into the pie dish.

Bake for 35 minutes in the preheated oven, or until the center is set. Cool slightly before serving.

Glazed Salmon

Ingredients

1/2 cup olive oil
1/3 cup molasses
2 teaspoons minced garlic
1 1/2 teaspoons grated lemon peel
4 (6 ounce) salmon fillets

Directions

In a small bowl, combine the oil, molasses, garlic and lemon peel; set aside half of the mixture for serving. Before starting grill, coat grill rack with nonstick cooking spray. Grill salmon, uncovered, over medium heat for 6-8 minutes on each side or until fish flakes easily with a fork, basting frequently with molasses mixture. Serve with reserved molasses mixture.

Smoked Salmon and Egg Salad

Ingredients

12 eggs
2 stalks celery, chopped
1 red onion, chopped
5 ounces diced smoked salmon
1 cup mayonnaise
3 tablespoons chopped fresh dill
salt and pepper to taste

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a medium bowl, combine eggs, celery, onion, smoked salmon and mayonnaise. Season with dill, salt and pepper. Refrigerate at least 2 hours to allow flavors to combine.

Szechuan Peppercorn Salmon

Ingredients

1 teaspoon Szechuan
peppercorns
2 cloves garlic, coarsely chopped
1/4 teaspoon grated lime zest
1/4 teaspoon coarse salt
2 (6 ounce) fillets salmon
1 teaspoon olive oil
1 tablespoon soy sauce

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Line a baking sheet with aluminum foil.

Using a mortar and pestle or spice grinder, grind the peppercorns, chopped garlic, lime zest, and salt until the peppercorns are finely ground. Rub salmon fillets with olive oil, then place onto the prepared pan, skin side down. Rub spice mixture onto top of salmon fillets.

Broil until the salmon is flaky and no longer pink in the center, 10 to 15 minutes. Drizzle with soy sauce and serve.

Lemon Rosemary Salmon

Ingredients

1 lemon, thinly sliced
4 sprigs fresh rosemary
2 salmon fillets, bones and skin removed
coarse salt to taste
1 tablespoon olive oil, or as needed

Directions

Preheat oven to 400 degrees F (200 degrees C).

Arrange half the lemon slices in a single layer in a baking dish. Layer with 2 sprigs rosemary, and top with salmon fillets. Sprinkle salmon with salt, layer with remaining rosemary sprigs, and top with remaining lemon slices. Drizzle with olive oil.

Bake 20 minutes in the preheated oven, or until fish is easily flaked with a fork.

Red Pepper-Salmon Pasta

Ingredients

4 (4 ounce) fillets salmon
2 tablespoons lemon juice
1/2 cup roasted red bell peppers
1/3 cup grated Parmesan cheese
1 tablespoon cornstarch
2 teaspoons minced jalapeno peppers
1 clove garlic, minced
1/4 cup chopped fresh cilantro
1 cup chicken broth
1 (8 ounce) package angel hair pasta

Directions

In an 8 inch baking dish, arrange filets in a single layer. Sprinkle with lemon juice. Tightly cover dish with foil. Bake at 450 degrees F (230 degrees C). Cook until fish is opaque, but still moist looking in thickest part, 12 to 14 minutes.

Meanwhile, in a blender, smoothly puree red peppers, parmesan, cornstarch, chili, and garlic. Add cilantro and chicken broth; whirl to blend.

Pour pepper mixture into a 10 inch frying pan. Stir over high heat until boiling. Reduce heat to keep warm.

Cook pasta in 3 quarts boiling water until tender to bite, about 7 minutes. Drain, and return to pan.

Stir juices from the baked salmon into red pepper sauce. Mix 1 1/2 cups sauce with pasta. Spoon pasta onto plates. Top with fish, and drizzle with remaining sauce. Serve.

Salmon and Asparagus with Penne and Light

Ingredients

1 teaspoon olive oil
1/2 cup uncooked penne pasta, or as needed
1/4 cup olive oil
1/4 teaspoon white pepper
1/4 teaspoon dried dill weed
1/4 teaspoon salt
1/2 pound salmon fillet
1 pinch salt (optional)
1/2 cup cut fresh asparagus (1 inch pieces), or as needed
2 cloves garlic, minced, or to taste
2 slices fresh lemon
1 1/2 cups heavy cream
1/4 cup freshly grated Parmesan cheese, or to taste
1 pinch salt, or to taste (optional)

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Pour in 1 teaspoon of olive oil. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Heat 1/4 cup of olive oil, the white pepper, dill, and 1/4 teaspoon of salt in a skillet over medium-low heat until the oil is shimmering. Gently lay the salmon fillet into the oil, and sprinkle with 1 pinch of salt. Arrange the cut asparagus and bits of minced garlic around the salmon in the skillet. Squeeze the lemon slices over the salmon and asparagus, and place the squeezed slices into the skillet. Cover and cook for 8 minutes. Flip the salmon, and cook until the salmon is no longer translucent in the center, about 8 more minutes.

Remove the salmon, asparagus, garlic, and lemon slices from the skillet to a warmed plate, leaving the juices in the skillet. Whisk in the cream and enough Parmesan cheese to thicken the sauce. Let the cheese melt, and season to taste with salt. To serve, divide the cooked penne pasta, salmon, and asparagus between two plates, with the pasta to the side of the salmon. Spoon the cream sauce over the pasta, and serve.

Smoked Salmon Vodka Cream Sauce

Ingredients

1 tablespoon butter
1 tablespoon finely diced onion
1/2 cup diced smoked salmon
2 fluid ounces vodka
1/4 cup heavy whipping cream
1/4 cup chopped tomatoes
1/2 cup tomato sauce
salt to taste
ground black pepper to taste
1 pinch ground nutmeg
1/8 tablespoon cayenne pepper

Directions

In a large saucepan saute butter and onion with smoked salmon. Once the pan begins to lightly smoke, pull saucepan away from heat source and add the Vodka.

When the Vodka has burned off, return the sauce to heat source and mix in the tomatoes, tomato sauce and heavy cream.

Season sauce with salt, pepper, nutmeg, and chile pepper. Reduce sauce to desired consistency; serve.

Salmon Fillets with Creamy Dill

Ingredients

1 1/2 cups mayonnaise
1/2 cup prepared mustard
1 teaspoon chopped fresh thyme
1 teaspoon dried oregano
1 teaspoon chopped fresh basil
leaves
1 1/2 pounds salmon fillets
2 teaspoons dried dill, or to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a bowl, stir together mayonnaise and mustard. Stir in thyme, oregano, and basil. Place salmon fillets on a baking sheet, and spread with the mayonnaise mixture. Sprinkle with dill weed.

Bake in preheated oven for 30 to 40 minutes, until the salmon is easily flaked with a fork.

Salmon Croquettes

Ingredients

1 (6 ounce) can salmon, drained and flaked
1 egg
1/4 cup finely chopped celery
1/4 cup sliced green onion
1 tablespoon chopped fresh dill weed
1/2 teaspoon garlic powder
1/3 cup wheat germ
3 tablespoons olive oil

Directions

In a medium bowl, mix together the salmon, egg, celery, green onion, dill, and garlic powder. Form the mixture into golf ball sized balls, and roll in wheat germ to coat.

Heat oil in a large skillet over medium heat. Flatten the balls slightly, and fry for about 10 minutes, turning as needed, until golden brown.

Asian Salmon Wrap

Ingredients

2 green onions, chopped
1/3 cup thinly julienned daikon radish
1/3 cup chopped cucumber
1 tablespoon rice wine vinegar
1 tablespoon soy sauce
1/4 teaspoon wasabi paste
1/8 teaspoon ground ginger
2 (12 inch) flour tortillas
1 cup cooked white rice
2/3 cup canned salmon, drained
2 teaspoons sesame seeds

Directions

Toss together the green onion, daikon radish, and cucumber in a small bowl. In a separate bowl, whisk together the rice wine vinegar, soy sauce, wasabi paste, and ground ginger.

Lay to two tortillas onto a flat surface. Divide the rice and place in the center of each tortilla. Top each portion of rice with half of the salmon and half of the vegetable mixture. Drizzle half of the soy sauce mixture over each portion of vegetables. Sprinkle each with 1 teaspoon sesame seeds. Wrap the edges of the tortillas around the filling completely to serve.

Black Pepper Angel Hair Pasta with Smoked

Ingredients

- 4 cups heavy whipping cream
- 1 cup clam juice
- 1 cup dry white wine
- 6 cloves garlic
- 2 teaspoons whole black peppercorns
- 2 tablespoons chopped fresh dill weed
- 1 tablespoon white wine vinegar
- 3/4 cup grated Parmesan cheese
- 1 pound angel hair pasta
- 2 teaspoons salt
- 8 ounces smoked salmon
- 1 cup heavy whipping cream
- 1 cup sour cream
- 4 sprigs fresh dill weed

Directions

In a large saucepan, reduce 4 cups heavy cream at a gentle simmer until it is half its original volume.

Meanwhile, in a smaller pot, combine clam juice, wine, garlic, peppercorns, salt, 2 tablespoons dill, and vinegar. Reduce at a rolling boil to half its original volume. Strain, and dispose of garlic and peppercorns. Add wine reduction to reduced cream. Reserve.

With an electric mixer, whip 1 cup cream to medium peaks. Add sour cream, and whip until blended.

In boiling, lightly salted water, cook pasta until al dente. Drain, and cool by running cold water through it to halt cooking.

In a 10 to 12 inch saute pan, heat cream/wine sauce to boil, then whisk in parmesan until well blended. Sauce will continue to reduce quickly. Add cooked pasta to sauce, and toss to coat evenly. Divide between 4 dishes, topping each with 2 ounces smoked salmon, a dollop whipped sour cream mixture, and a sprig of dill.

Easy Lemon-Pepper Blackened Salmon

Ingredients

2 tablespoons butter, melted
2 tablespoons fresh lemon juice
1 teaspoon chopped fresh parsley
1/2 teaspoon garlic powder
salt and ground black pepper to taste
1 tablespoon whole black peppercorns
4 salmon fillets
2 tablespoons olive oil

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk together the butter, lemon juice, parsley, garlic powder, salt, and pepper. Stir in the peppercorns. Dip the salmon into the sauce so the flesh side is coated, and set on a plate,

Heat the olive oil in an ovenproof skillet over medium-high heat. When the oil begins to smoke, add the salmon, placing it skin side up into the skillet. Cook for until the flesh is seared and golden brown, about 1 minute.

Place the skillet into the preheated oven, and cook until the salmon flakes easily with a fork, 10 to 12 minutes. Serve immediately.

Grilled Salmon With Cucumber Salad

Ingredients

2 large cucumbers, peeled, halved lengthwise, seeds scraped out, then thinly sliced
1 teaspoon salt
1/4 medium red onion, thinly sliced
6 tablespoons sour cream
1 tablespoon red wine vinegar
1/2 teaspoon dried dill
Ground black pepper
4 (5 ounce) salmon fillets
Olive oil

Directions

Place cucumbers in a colander and toss with salt; let stand until several tablespoons of liquid has drained, 30 to 45 minutes. Pat dry with paper towels and transfer to a medium bowl. Add onion, sour cream, vinegar, dill and a few grinds of pepper. Toss to coat. (Can be refrigerated several hours ahead.)

Meanwhile, heat gas grill, with all burners on high, until fully preheated, 10 to 15 minutes. Use a wire brush to clean grill rack, then brush lightly with oil. Close lid and let return to temperature. Brush salmon with oil and season with salt and pepper; grill until just opaque, about 3 minutes per side.

Set each warm or room-temperature salmon fillet on a plate; spoon cucumber salad over part of and alongside the fish.

Pan Seared Salmon I

Ingredients

4 (6 ounce) fillets salmon
2 tablespoons olive oil
2 tablespoons capers
1/8 teaspoon salt
1/8 teaspoon ground black pepper
4 slices lemon

Directions

Preheat a large heavy skillet over medium heat for 3 minutes.

Coat salmon with olive oil. Place in skillet, and increase heat to high. Cook for 3 minutes. Sprinkle with capers, and salt and pepper. Turn salmon over, and cook for 5 minutes, or until browned. Salmon is done when it flakes easily with a fork.

Transfer salmon to individual plates, and garnish with lemon slices.

Special Salmon Steaks

Ingredients

2 (8 ounce) salmon steaks
2 tablespoons butter or margarine, melted
2 tablespoons lemon juice
1 green onion, sliced
1 tablespoon minced fresh parsley
1/4 teaspoon garlic salt
1/8 teaspoon lemon-pepper seasoning

Directions

Place salmon in a lightly greased 8-in. square baking dish. Top with butter and lemon juice. Combine onion, parsley, garlic salt and lemon pepper; sprinkle over salmon. Bake, uncovered, at 400 degrees F for 15-20 minutes or until fish flakes easily with a fork.

Salmon with Pecan Honey Glaze

Ingredients

1 cup pecan halves or pieces
1 cup honey
3/4 cup butter
1/4 cup vegetable oil
4 (4 ounce) fillets salmon
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Spread pecans in a single layer on a baking sheet. Bake 8 to 10 minutes, or until slightly browned. Stir 2 or 3 times to toast uniformly.

In a small saucepan over medium-high heat, combine honey with half of the butter. Stir in the toasted pecans, and cook for 8 to 10 minutes to infuse the flavors. Remove from heat, and keep warm.

Melt remaining butter with oil in a large skillet over high heat. Season fish with salt and pepper. Arrange fillets in skillet, and cook until firm to the touch, about 4 to 5 minutes per side. Salmon is done when it flakes easily with a fork. Transfer to serving plate, and spoon glaze over top.

Lime-Marinated Grilled Salmon

Ingredients

- 1/4 cup fresh lime juice
- 1 tablespoon olive oil
- 2 teaspoons Dijon mustard
- 1/4 teaspoon ground ginger
- 1/4 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 1/8 teaspoon black pepper
- 4 salmon steaks

Directions

Whisk together the lime juice, olive oil, mustard, ginger, garlic, cayenne pepper, and black pepper in a bowl, and pour into a resealable plastic bag. Add the salmon steaks, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 1 hour.

Preheat an outdoor grill for medium heat, and lightly oil grate. Remove the salmon from marinade, and shake off excess. Discard remaining marinade.

Grill until the fish flakes easily with a fork, 5 to 10 minutes per side depending on thickness.

Salmon in Creamy Silk Sauce

Ingredients

6 slices lemon
1/4 cup fresh rosemary
1/4 cup fresh thyme
4 (4 ounce) fillets salmon
1/3 cup butter
3 tablespoons olive oil
4 cloves garlic, diced
1/2 cup diced onion
1 1/4 cups heavy cream
1 tablespoon chopped fresh mint leaves

Directions

Tear a 2 foot piece of parchment paper and place lemon slices in the middle, lengthwise. Place fresh rosemary and thyme on top of lemon slices. Lay salmon filets on top of herbs. Divide 1 tablespoon of butter among each filet. Fold and seal the parchment paper being careful that the lemon slices and herbs stay on the bottom. Wrap another piece of parchment paper tightly around the fish.

Place fish packet into a double boiler for 25 to 30 minutes. While fish is cooking, make the sauce.

In a saucepan, combine the remaining 1/4 cup of butter, olive oil, garlic and onion; saute on medium heat for 15 minutes, until onions are transparent. Do not over brown. Pour in heavy cream and cook until it begins to thicken. Remove from the heat.

Pour the hot butter mixture into a blender. Add fresh mint and blend on high for 10 to 15 seconds. Pour back into the saucepan to warm and thicken for 2 to 3 minutes, stirring constantly. Do not let it sit too long, or it will begin to break down.

When fish is done, remove from parchment paper and place on a warm plate. Spoon sauce over top of fish.

Salmon with Dijon Cream Sauce

Ingredients

2 pounds salmon fillets
1/2 cup sour cream
1/8 teaspoon white pepper
1/8 teaspoon dried dill weed

1/3 cup Chardonnay wine
1 shallot, finely chopped
1 cup half-and-half cream
1/4 cup all-purpose flour
1 tablespoon Dijon mustard

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

Arrange salmon in the prepared baking dish. Evenly coat with sour cream. Season with white pepper and dill.

Bake in the preheated oven 30 minutes, or until fish is easily flaked with a fork.

In a small saucepan over medium heat, mix the wine and shallot, and bring to a boil. Reduce heat, and simmer 10 minutes, until liquid is reduced by about 2 tablespoons.

In a small bowl, thoroughly blend the half-and-half and flour, and stir into the wine mixture. Return the mixture to a boil, stirring constantly. Reduce heat, and continue to cook and stir until thickened.

Remove the wine and cream mixture from heat, and mix in the Dijon mustard. Pour evenly over the salmon to serve.

Poached Salmon I

Ingredients

2 tablespoons butter
1/3 cup chopped onion
1/3 cup chopped carrots
1/3 cup chopped celery
4 cups water
1/2 cup dry white wine
salt and pepper to taste
3 pounds salmon steak

Directions

In a large skillet, heat the butter and saute the onions, carrots, and celery for 5 minutes. Add the water, wine, and salt and pepper to the skillet. Let the mixture simmer for 5 additional minutes.

Wrap the salmon in cheesecloth and place it in the boiling liquid. Lower the heat, cover, and simmer gently for about 15 minutes (5 minutes per pound in case you bought a larger salmon steak).

Remove salmon from the skillet carefully, unwrap and serve hot.

Ginger Salmon

Ingredients

2 teaspoons olive oil
1 tablespoon honey
1 tablespoon Dijon mustard
2 teaspoons grated fresh ginger
1 pound salmon fillets

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, blend olive oil, honey, Dijon mustard and ginger

Brush salmon fillets evenly with the olive oil mixture. Place in a medium baking dish. Bake 15 to 20 minutes in the preheated oven, until the fish flakes easily with a fork.

Canadian Cedar Planked Salmon

Ingredients

24x8x1 inch untreated cedar plank
6 (4 ounce) fillets salmon
1/2 cup extra virgin olive oil
1 large red onion, chopped
1 lemon, sliced
1/2 tablespoon black peppercorns, crushed

Directions

Submerge untreated cedar plank in water. Soak approximately 12 hours, or overnight.

Preheat an outdoor grill for high heat. Place prepared plank on the grill, and sprinkle with coarse salt. Cover grill and heat plank 2 to 3 minutes, until dry. Adjust grill temperature for medium heat.

Rub salmon filets with olive oil. Arrange on the plank. Top salmon with red onion, lemon slices and black peppercorns.

Cook salmon, covered, 10 to 12 minutes, or until opaque and easily flaked with a fork.

Cheesy Salmon Pasta

Ingredients

1 (8 ounce) package uncooked spaghetti
1 1/2 tablespoons olive oil
1 cup chopped sweet onions
3 green onions, finely chopped
2 tablespoons prepared basil pesto
2 (6 ounce) cans salmon, drained and flaked
1/2 cup Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a skillet over medium heat. Stir in the onions, green onions, and pesto. Cook until tender. Mix in salmon, and cook until heated through. Stir in 1/2 the Parmesan cheese, and continue cooking 5 minutes. Toss with the cooked pasta, and sprinkle with remaining Parmesan cheese to serve.

Bloody Mary Salmon

Ingredients

1 pound salmon fillets
salt and pepper to taste
1 cup spicy Bloody Mary mix

Directions

Place salmon fillets in a medium baking dish, and season with salt and pepper. Pour spicy bloody mary mix over the fillets. Cover, and refrigerate at least 30 minutes.

Preheat the broiler.

Broil approximately 7 minutes, until fish is easily flaked with a fork and surface is lightly browned.

Salmon and Potato Pie

Ingredients

6 potatoes, peeled
1 small onion, minced
1 clove garlic, minced
1 tablespoon butter
1 (6 ounce) can red salmon,
undrained
1 teaspoon dried thyme
1 cup milk
2 (9 inch) unbaked pie shells
1 to taste salt and pepper

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

In a medium saucepan, cook onions, garlic and butter over medium heat until vegetables become transparent in color.

Add onion/garlic mixture, salmon and thyme to cooked potatoes. Mash all together with milk, adding just enough to bring about a mashed potato consistency. Spread evenly into pie shell.

Place second pie shell over top of salmon mixture. Cut slits into the upper shell, then pinch edges of both pie shells together. Bake on lower rack of oven for 45 minutes.

Salmon and Asparagus in Phyllo

Ingredients

4 cups water
12 asparagus spears, trimmed
and cut in half
4 ounces reduced fat cream
cheese
2 tablespoons egg substitute
1 tablespoon finely chopped onion
1 teaspoon dried tarragon
1/4 teaspoon salt
1/4 teaspoon pepper
8 sheets phyllo dough
4 (4 ounce) salmon fillets

Directions

In a large saucepan, bring water to a boil; add asparagus. Cook for 3 minutes or until crisp-tender. Drain and rinse under cold water; pat dry and set aside.

In a small bowl, combine the cream cheese, egg substitute, onion, tarragon, salt and pepper; set aside. Place one sheet of phyllo dough on a work surface with a short side toward the bottom; spray with nonstick cooking spray. Repeat with one more sheet of phyllo. Keep remaining phyllo covered with plastic wrap and a damp towel to prevent drying.

Spread 2 rounded tablespoons of the cream cheese mixture over the bottom third of the rectangle to about the size of a salmon fillet. Top with six asparagus halves and one salmon fillet. Fold sides and bottom edge over fillet and roll up to enclose salmon; trim end of phyllo if necessary. Spray with nonstick cooking spray.

Place seam side down on an ungreased baking sheet. Repeat with remaining ingredients. Bake at 400 degrees F for 15-20 minutes or until golden brown.

Balsamic Glazed Salmon

Ingredients

8 (3 ounce) fillets salmon (about 3/4-inch thick)
Freshly ground black pepper
3 tablespoons olive oil
4 1/2 teaspoons cornstarch
1 3/4 cups Swanson® Chicken Broth (Regular, Natural Goodness®, or Certified Organic)
3 tablespoons balsamic vinegar
1 tablespoon brown sugar
1 tablespoon orange juice
1 teaspoon grated orange peel
Orange slices for garnish

Directions

Place the salmon in an 11x8-inch (2-quart) shallow baking dish. Sprinkle with black pepper and drizzle with oil. Bake at 350 degrees F for 15 minutes or until the fish flakes easily when tested with a fork.

Stir the cornstarch, broth, vinegar, brown sugar, orange juice and orange peel in a 2-quart saucepan over high heat to a boil. Cook and stir until the mixture boils and thickens.

Place the salmon on a serving platter and serve with the sauce. Garnish with the orange slices.

Salmon Tango

Ingredients

1/4 cup butter, melted
1/4 cup brown sugar
1 tablespoon soy sauce
2 tablespoons lemon juice
2 tablespoons white wine
1 1/4 pounds salmon fillets

Directions

In a medium glass bowl, mix together the melted butter, brown sugar, soy sauce, lemon juice, and white wine. Stir until brown sugar has dissolved. Reserve a small amount to use as a basting sauce; the remainder is used as a marinade.

Place salmon fillets in a large resealable plastic bag. Pour in marinade, seal, and turn to coat salmon. Refrigerate at least 1 hour, turning once.

Preheat grill for medium-high heat.

Lightly oil grill grate. Place salmon on grill, and discard marinade. Cook salmon for 3 to 4 minutes per side, or until easily flaked with a fork. Baste with reserved sauce while grilling.

Pepper-Honey Cedar Plank Salmon

Ingredients

2 (12 inch) untreated cedar planks
1/4 cup pineapple juice
1/3 cup soy sauce
2 tablespoons white vinegar
2 tablespoons lemon juice
1 tablespoon olive oil
3/4 cup honey
1/4 cup packed brown sugar
1 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
1/2 teaspoon paprika
1/4 teaspoon garlic powder

6 (6 ounce) skinless, boneless salmon fillets
1 pinch salt and pepper to taste

Directions

Soak the cedar planks in warm water for 1 to 2 hours. Add a splash of bourbon to the water if desired.

Bring the pineapple juice, soy sauce, vinegar, lemon juice, olive oil, and honey to a simmer in a saucepan over medium-high heat. Reduce the heat to medium-low, and stir in the sugar, 1 teaspoon black pepper, cayenne pepper, paprika, and garlic powder. Simmer, stirring occasionally, until the sauce has reduced to a syrupy consistency, about 15 minutes. Set the sauce aside.

Preheat an outdoor grill for medium heat. Place the planks on the grate. They are ready to cook on when they start to smoke and crackle just a little.

Season the salmon with a light sprinkling of salt and pepper. Place the fillets onto the smoking cedar planks, close the lid of the grill, and cook for 10 minutes. Spoon a small amount of the sauce over the salmon fillets, and continue cooking until the fish turns opaque in the center, about 5 minutes more. Serve with the remaining sauce.

Cucumber Salad with Smoked Salmon

Ingredients

1 cup plain Greek yogurt
1 cup light sour cream
1/2 lemon, juiced
2 tablespoons chopped fresh dill,
or to taste
2 tablespoons capers, chopped
1 shallot, minced
1/2 teaspoon white vinegar, or to
taste
salt and black pepper to taste
2 large cucumbers, peeled and
sliced
2 tomatoes, sliced
1 (3 ounce) package smoked
salmon, flaked

Directions

In a large salad bowl, stir together the yogurt, sour cream, lemon juice, dill, capers, shallot, and white vinegar until smooth. Season to taste with salt and pepper. Lightly toss cucumbers and tomatoes in the dressing until coated, and very gently stir in the smoked salmon. Refrigerate until serving time.

Chile Garlic BBQ Salmon

Ingredients

3 pounds whole salmon, cleaned
1/4 cup soy sauce
1 tablespoon chile sauce
1 tablespoon chopped fresh ginger root
1 clove garlic, chopped
1 lime, juiced
1 lime, zested
1 tablespoon brown sugar
3 green onions, chopped

Directions

Prepare outdoor grill for high heat.

Trim the tail and fins off of the salmon. Make several shallow cuts across the salmon's skin. Place salmon on 3 large, slightly overlapping sheets of aluminum foil.

In a bowl, stir together soy sauce, chile sauce, ginger, and garlic. Mix in lime juice, lime zest, and brown sugar. Spoon sauce over the salmon.

Fold the foil over the salmon, and crimp the edges to seal.

If using hot coals, move them to one side of the grill. Place the fish on the side of the grill that does not have coals directly underneath it, and close the lid. If using a gas grill, place the fish on one side, and turn off the flames directly underneath it; close the lid. Cook for 25 to 30 minutes. Remove to a serving platter, and pour any juices that may have collected in the foil over the top of the fish. Sprinkle with green onions.

Salmon Yakitori

Ingredients

1/4 cup light soy sauce
1/4 cup sake
1/4 cup mirin (sweetened Asian wine)
2 tablespoons white sugar
2 (6 ounce) salmon fillets
2 tablespoons vegetable oil

Directions

Mix the soy sauce, sake, mirin, and sugar in a shallow dish; place the salmon fillets in the dish, skin side up. Cover and refrigerate 2 hours or overnight.

Heat the vegetable oil in a wok or skillet over medium-high heat. Drain the salmon and reserve the marinade. Pan fry the salmon 4 to 5 minutes per side, gradually adding the marinade to the pan, this will intensify the flavor and help to keep the salmon moist. Serve once the salmon is cooked through and is easily flaked with a fork.

Salmon Patties III

Ingredients

1/2 pound salmon
1 red potato, peeled and chopped
1 shallot, minced
1 egg, beaten
1/4 cup Italian seasoned bread crumbs
1 teaspoon dried Italian seasoning
salt and pepper to taste
1/2 cup cornflake crumbs
2 tablespoons olive oil

Directions

Preheat oven to 350 degrees F (175 degrees C) and lightly grease a small baking dish.

Place salmon in the prepared baking dish, cover, and bake 20 minutes, or until easily flaked with a fork.

Place potato in a small saucepan with enough water to cover, and bring to a boil. Cook 15 minutes, or until tender. Drain and mash.

In a medium bowl, mix salmon, potato, shallot, egg, and bread crumbs. Season with Italian seasoning, salt, and pepper. Place the cornflake crumbs in a small bowl. Form the salmon mixture into 1 inch balls, and roll in the cornflakes to coat.

Heat olive oil in a medium saucepan over medium heat. Press the balls into patties, and fry 3 to 5 minutes per side, or until golden brown.

Grilled Salmon With Orange Glaze

Ingredients

1/2 cup orange marmalade
2 teaspoons sesame oil
2 teaspoons reduced-sodium soy sauce
1/2 teaspoon grated fresh ginger root
1 garlic clove, crushed
3 tablespoons white rice vinegar (or other white vinegar)
1 pound boneless, skinless salmon fillet, cut in four pieces
6 scallions, thinly sliced with green (optional)
1/4 cup toasted sesame seeds (optional)

Directions

Combine marmalade, oil, soy sauce, ginger, garlic and vinegar. Heat grill. Brush glaze on each side of salmon; grill about 5 minutes on each side. Top with scallions and sesame

Salmon Patties

Ingredients

2 (15 ounce) cans pink salmon
1 onion, finely diced
1 egg, beaten
8 saltine crackers, crushed
salt and pepper to taste
1 stalk celery
1 cup cornmeal
1/8 cup canola oil

Directions

In a medium size mixing bowl combine salmon, onion, egg, crackers, salt, pepper, and celery. Mix well.

Make patties out of salmon mixture and roll in cornmeal.

In a large frying pan over medium high heat oil for frying. Place salmon patties in oil and fry on both sides until golden brown. Drain well. Serve warm.

Salmon Quiche

Ingredients

1 (8 ounce) package Cheddar cheese, cubed
1/4 onion, diced
4 eggs
1 (12 fluid ounce) can evaporated milk
1 pinch salt
1 pinch ground black pepper
1 pinch garlic powder
1 pinch dried parsley
1 pinch dried sage
1 (14.75 ounce) can salmon, drained, flaked and bones removed
1 (9 inch) frozen pie crust
1/2 cup shredded Cheddar cheese, divided

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Place 8 ounces of cubed Cheddar cheese, onion, eggs, and evaporated milk into a blender. Season with salt, pepper, garlic powder, parsley, and sage, then blend until smooth. Spread salmon over the pie crust. Sprinkle 1/4 cup of shredded Cheddar cheese then pour the egg mixture on top. Top with the remaining 1/4 cup of shredded Cheddar cheese.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes.

Garlic and Dill Salmon

Ingredients

2 (1.5 pound) salmon fillets
1 head garlic, peeled
1 ounce fresh dill, chopped
1/2 cup olive oil
1 teaspoon salt and pepper to taste

Directions

In a food processor, process garlic to a rough mince, add dill and olive oil and pulse a few times to combine.

Lay fish fillets in a baking dish, skin side down. Rub garlic mixture over fish. Refrigerate for 2 hours.

Preheat oven to 375 degrees F (190 degrees F).

Bake in preheated oven for 15 minutes. Do not overcook.

Glazed Salmon Fillet

Ingredients

1 1/2 cups packed brown sugar
6 tablespoons butter or margarine, melted
6 tablespoons lemon juice
1 cup dill weed
3/4 teaspoon cayenne pepper
1 (2 pound) salmon fillet
Lemon-pepper seasoning

Directions

In a small bowl, combine the first five ingredients; mix well. Remove 1/2 cup to a saucepan; simmer until heated through. Set aside remaining mixture for basting.

Sprinkle salmon with lemon-pepper. Place on grill with skin side down. Grill, covered, over medium heat for 5 minutes. Brush with the reserved brown sugar mixture. Grill 10-15 minutes longer, basting occasionally, until fish flakes easily with a fork. Serve with the warmed sauce.

Marinated Wild Salmon

Ingredients

4 salmon fillets
salt and pepper to taste
1 tablespoon onion powder
1 teaspoon crushed red pepper flakes
1/4 cup olive oil
1/4 cup fresh lemon juice
4 cloves garlic, minced
3 tablespoons white balsamic vinegar
2 tablespoons white sugar
2 tablespoons chopped green onions
2 tablespoons chopped cilantro

Directions

Season fillets with salt and pepper, onion powder, and red pepper flakes. Set aside in a baking dish.

In a medium bowl, mix together olive oil, lemon juice, garlic, balsamic vinegar, sugar, green onions, and cilantro. Pour marinade over salmon; cover, and refrigerate overnight, or at least 6 hours.

Preheat oven to 450 degrees F (230 degrees C).

Arrange salmon on a broiling sheet. Place in a preheated oven, and bake for 5 minutes. Increase heat to 500 degrees F (260 degrees C), turn fillets, and broil 5 minutes more.

Salmon Pasta Pomodoro

Ingredients

1 (8 ounce) package spaghetti
1/4 cup extra-virgin olive oil
1 onion, chopped
1 tablespoon minced garlic
4 (4 ounce) salmon fillets
salt and pepper to taste
3 Roma tomatoes, chopped
1 tablespoon chopped fresh basil
1/2 cup grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Reserve 1 cup of the pasta water. Drain well in a colander set in the sink.

Heat olive oil in a large skillet over medium-high heat. Place onion and garlic in the skillet in an even layer then lay salmon fillets on top. Place a lid on the skillet and cook the salmon until it flakes easily and the onions are tender. Flake all of the salmon. Season with salt and pepper, then reduce the heat to medium. Toss the spaghetti, tomatoes, and basil with the salmon and sprinkle with Parmesan cheese. Stir in some of the pasta water if the pasta becomes dry.

Cielo's Spring Salmon

Ingredients

1/3 cup oyster sauce
1/3 cup creamy salad dressing (e.g. Miracle Whip)
2 pounds spring salmon fillets

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a small bowl, mix together the oyster sauce, and salad dressing. Coat salmon fillets with the sauce on both sides, and place in a shallow baking dish.

Bake for 15 minutes in the preheated oven, until the fish flakes easily with a fork.

Salmon with Tomatoes

Ingredients

1 cup uncooked long grain white rice
2 cups water
2 1/2 tablespoons garlic oil
2 (6 ounce) fillets salmon
salt and pepper to taste
1/2 teaspoon dried dill weed
1/4 teaspoon paprika to taste
2 fresh tomatoes, diced
1 1/2 teaspoons minced garlic
1 teaspoon lemon juice
3 tablespoons chopped fresh parsley
1/4 cup grated Parmesan cheese
2 tablespoons butter
4 dashes hot pepper sauce

Directions

In a medium saucepan, bring the rice and water to a boil. Reduce heat to low, cover, and cook 20 minutes.

Heat the garlic oil in a skillet over medium heat. Season the salmon with salt, pepper, dill, and paprika, and cook in the hot oil 1 to 2 minutes on each side, until tender enough to break apart. Break salmon into cubes with a spatula or fork. Mix in the tomatoes, garlic, and lemon juice. Continue cooking until salmon is easily flaked with a fork.

Mix the parsley, Parmesan cheese, butter, and hot pepper sauce into the skillet, and continue cooking 1 to 2 minutes, until well mixed. Serve over the cooked rice.

Pan Seared Salmon II

Ingredients

1 teaspoon butter
4 (4 ounce) fillets salmon
2 teaspoons vegetable oil
1/2 red bell pepper, diced
1/2 yellow bell pepper, diced
2 teaspoons garlic, finely chopped
1 lemon

Directions

In a large skillet, melt the teaspoon of butter and fry the salmon fillets until they are flaky on the inside and a little golden on the outside.

In a medium skillet, place the oil, red pepper and yellow pepper; saute for 3 minutes. Set aside.

In a small bowl, combine garlic and lemon juice. Drizzle over the finished salmon fillets. Place the cooked peppers on top of the filets. Serve immediately.

Garlic Salmon

Ingredients

1 1/2 pounds salmon fillet
salt and pepper to taste
3 cloves garlic, minced
1 sprig fresh dill, chopped
5 slices lemon
5 sprigs fresh dill weed
2 green onions, chopped

Directions

Preheat oven to 450 degrees F (230 degrees C). Spray two large pieces of aluminum foil with cooking spray.

Place salmon fillet on top of one piece of foil. Sprinkle salmon with salt, pepper, garlic and chopped dill. Arrange lemon slices on top of fillet and place a sprig of dill on top of each lemon slice. Sprinkle fillet with chopped scallions.

Cover salmon with second piece of foil and pinch together foil to tightly seal. Place on a baking sheet or in a large baking dish.

Bake in preheated oven for 20 to 25 minutes, until salmon flakes easily.

Hazelnut-Crusted Salmon

Ingredients

1 pound salmon fillet, cut into 4 pieces
1/2 cup fat-free mayonnaise
1/2 cup chopped hazelnuts
2 teaspoons minced fresh tarragon
1/2 teaspoon orange zest
1/2 teaspoon salt
1/8 teaspoon ground black pepper

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a baking sheet with cooking spray.

Arrange salmon on the baking sheet and spread with equal amounts mayonnaise. Top with hazelnuts and sprinkle with tarragon, orange zest, salt and pepper.

Bake 15 minutes in the preheated oven, or until fish flakes easily with a fork.

Smoked Salmon Alfredo Sauce

Ingredients

1/4 onion, chopped
1/4 cup butter
1/2 pound smoked salmon,
chopped
1 pint heavy whipping cream
1 tomato, diced
2 tablespoons chopped fresh
parsley
ground black pepper to taste

Directions

Saute onion in the butter in a pan until clear. Add the salmon and saute at medium to low heat for approximately 2 more minutes. Very gradually, start to add the cream. Stir constantly until thickened. Sauce should be very thick once you have added all the cream. Top with tomato and parsley; season with pepper.

Salmon Loaf

Ingredients

1 (14.75 ounce) can salmon,
undrained
1/2 cup crushed saltine crackers
1/2 cup milk
1 egg, beaten
salt and pepper to taste
2 tablespoons melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine the salmon, cracker crumbs, milk, egg, salt, pepper, and melted butter. Mix thoroughly.

Press the salmon mixture into a lightly greased 9x5 inch loaf pan.

Bake in a preheated oven for 45 minutes or until done.

Salmon Casserole

Ingredients

1 (7 ounce) can salmon, drained,
bones and skin removed
4 cups soft bread crumbs
1/2 cup chopped celery
1/2 cup chopped green pepper
1/4 cup chopped onion
1 tablespoon minced fresh parsley
3/4 cup fat-free milk
1 tablespoon reduced-fat
mayonnaise
1 teaspoon ground mustard
1/4 teaspoon pepper
1 tablespoon grated Parmesan
cheese
1/4 teaspoon paprika

Directions

In a large bowl, combine the salmon, bread crumbs, celery, green pepper, onion and parsley. In a small bowl, combine the milk, mayonnaise, mustard and pepper. Pour over salmon mixture; toss to coat evenly.

Transfer to a 1-qt. baking dish coated with nonstick cooking spray. Sprinkle with Parmesan cheese and paprika. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through and top is golden brown.

Margarita Salmon

Ingredients

6 (5 ounce) salmon fillets
3 tablespoons fresh lime juice
3 tablespoons orange blossom
honey
1 pinch brown sugar
2 tablespoons extra virgin olive oil
salt and pepper to taste
lime slices for garnish

Directions

Place salmon fillets in a 9x13 inch baking dish. In a small bowl, stir together the lime juice, honey, brown sugar, and olive oil. Pour over the salmon. Cover and refrigerate for 30 minutes to marinate.

Preheat the oven to 450 degrees F (220 degrees C). Season the salmon with salt and pepper.

Bake for 15 minutes in the center of the preheated oven, or until fish flakes easily with a fork. Garnish with lime slices, and serve immediately.

Salmon and Spinach Fettuccine

Ingredients

8 ounces dry fettuccine pasta
1/4 cup butter
1 cup milk
1 tablespoon all-purpose flour
1 cup freshly grated Parmesan cheese
1/2 pound smoked salmon, chopped
1 cup chopped fresh spinach
2 tablespoons capers
1/4 cup chopped sun-dried tomatoes
1/2 cup chopped fresh oregano

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccine, and cook for 11 to 13 minutes or until al dente; drain.

In a medium saucepan over medium heat, melt the butter, and blend with milk. Mix in the flour to thicken. Gradually stir in the Parmesan cheese until melted.

Crumble salmon into the butter mixture. Stir in the spinach, capers, sun-dried tomatoes, and oregano. Cook and stir about 3 minutes, until heated through. Serve over the cooked pasta.

Salmon Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
1/4 cup butter, softened
1 tablespoon olive oil
1 small onion, minced
1 (6 ounce) can salmon, drained and flaked
1 tablespoon seafood seasoning (such as Old Bay®)
1 tablespoon red wine vinegar
2 1/2 cups shredded Cheddar cheese
2 eggs, beaten
2 cups milk
1/2 cup vegetable stock
1 (14.5 ounce) can peas and carrots, drained
1 (8 ounce) can whole kernel corn, drained
salt and pepper to taste
3 slices day-old bread
3 tablespoons grated Parmesan cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Transfer to a large bowl. Stir the softened butter into the macaroni.

Heat the olive oil in a skillet over medium heat; cook the onion in the oil until brown, about 5 minutes. Stir in the salmon and seafood seasoning and cook until warmed through, about 5 minutes more. Remove from heat and pour the red wine vinegar into the skillet and set aside to cool.

Mix together the Cheddar cheese, eggs, milk, and vegetable stock in a large mixing bowl. Add the salmon mixture, peas and carrots, and corn; mix. Stir in the macaroni. Season with salt and pepper. Spread into the bottom of the prepared baking dish.

Toast the bread and break into small pieces. Combine the toasted bread and Parmesan cheese in a food processor; blend until chopped into crumbs. Sprinkle over top of the dish.

Bake in the preheated oven until heated through, about 45 minutes. Allow to cool 15 to 20 minutes before serving.

Salmon Appetizers

Ingredients

1 (15 ounce) can salmon
1 (8 ounce) package cream cheese, softened
4 tablespoons mild or medium salsa
2 tablespoons chopped fresh parsley
1 teaspoon dried cilantro
1/4 teaspoon ground cumin
8 (8 inch) flour tortillas

Directions

Drain salmon; remove any bones. In a small bowl, combine salmon, cream cheese, salsa, parsley and cilantro. Add cumin if desired. Spread about 2 tablespoons of the salmon mixture over each tortilla.

Roll each tortilla up tightly and wrap individual with plastic wrap. Refrigerate for 2 to 3 hours. Slice each tortilla into bite-size pieces.

Mango Salsa Salmon

Ingredients

4 (6 ounce) salmon steaks
3 tablespoons olive oil
1 large red onion, diced
2 cloves garlic, peeled and minced
2 tomatoes, diced
1 sprig fresh cilantro, chopped
2 mangos - peeled, seeded, and diced

Directions

Preheat the oven broiler. Line a broiler pan with foil.

Broil salmon steaks on the prepared pan 12 minutes, or until easily flaked with a fork.

Heat olive oil in a medium saucepan over medium heat, and saute onion until tender. Stir in garlic, tomatoes, and cilantro. Cook until heated through, 1 to 2 minutes, and remove from heat. Mix in the mangos. Serve over the salmon steaks.

Smoked Salmon Sushi Roll

Ingredients

2 cups Japanese sushi rice
6 tablespoons rice wine vinegar
6 sheets nori (dry seaweed)
1 avocado - peeled, pitted and sliced
1 cucumber, peeled and sliced
8 ounces smoked salmon, cut into long strips
2 tablespoons wasabi paste

Directions

Soak rice for 4 hours. Drain rice and cook in a rice cooker with 2 cups of water. Rice must be slightly dry as vinegar will be added later.

Immediately after rice is cooked, mix in 6 tablespoons rice vinegar to the hot rice. Spread rice on a plate until completely cool.

Place 1 sheet of seaweed on bamboo mat, press a thin layer of cool rice on the seaweed. Leave at least 1/2 inch top and bottom edge of the seaweed uncovered. This is for easier sealing later. Dot some wasabi on the rice. Arrange cucumber, avocado and smoked salmon to the rice. Position them about 1 inch away from the bottom edge of the seaweed.

Slightly wet the top edge of the seaweed. Roll from bottom to the top edge with the help of the bamboo mat tightly. Cut roll into 8 equal pieces and serve. Repeat for other rolls.

Simple Sassy Salmon

Ingredients

1 tablespoon butter, melted
1 tablespoon vegetable oil
1 tablespoon Worcestershire sauce
2 tablespoons honey mustard
1 tablespoon brown sugar
1 tablespoon garlic powder
1 pound salmon fillet

Directions

Combine the melted butter, vegetable oil, Worcestershire sauce, honey mustard sauce, brown sugar, and garlic powder in a large bowl. Whisk to combine. Reserve 2 tablespoons marinade for basting. Place the salmon in a shallow dish and pour the remaining marinade over. Cover and chill for 45 minutes.

Preheat the oven's broiler and set the oven rack about 5 inches from the heat source.

Broil salmon for 12 minutes, brushing occasionally with the reserved marinade. Salmon is done when it is glazed from the marinade and flakes easily with a fork.

Profanity Salmon

Ingredients

1/2 cup mayonnaise
3 tablespoons teriyaki sauce
1/4 teaspoon wasabi paste, or to taste
1 (1 1/2 pound) salmon fillet
salt and pepper to taste
1 green bell pepper, sliced
1 onion, finely chopped

Directions

Preheat grill for high heat.

In a small bowl, blend mayonnaise, teriyaki sauce, and wasabi paste. Place salmon on a large piece of aluminum foil. Spread the mayonnaise mixture over the top of the fillet. Top with green pepper and onion. Season with salt and pepper. Fold the foil around the food and seal into a packet.

Place fish on the preheated grill. Cook for 10 to 15 minutes, or until the fish is easily flaked with a fork.

Salmon with Dijon Vinaigrette

Ingredients

1/2 cup white wine vinegar
1 1/2 tablespoons Dijon mustard
1 tablespoon lemon juice
1 tablespoon Italian seasoning
4 sprigs fresh rosemary
1 teaspoon dried tarragon
1 tablespoon capers, drained
1 tablespoon oil-packed sun-dried tomatoes, drained and sliced
1 1/2 pounds salmon fillets
freshly ground black pepper to taste
4 kalamata olives, pitted and sliced

Directions

In a shallow baking dish, mix the white wine vinegar, Dijon mustard, lemon juice, Italian seasoning, rosemary, tarragon, capers, and sun-dried tomatoes. Place the salmon fillets into the dish, and turn to coat with the marinade. Season with pepper, and sprinkle with olives. Cover, and refrigerate 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

Bake uncovered for 20 minutes in the preheated oven, or until fish is easily flaked with a fork.

Salmon Chowder

Ingredients

2 pounds red potatoes, peeled and cubed
1 large onion, chopped
1 (49.5 fluid ounce) can chicken broth
1 pound salmon steaks, bones removed, cut into 1 inch cubes
1/2 pound bacon, cooked and crumbled
2 cups milk
1 cup half-and-half cream
1 tablespoon butter or margarine
1/2 teaspoon salt
pepper to taste

Directions

In a soup kettle or Dutch oven, bring the potatoes, onion and broth to a boil. Reduce heat; cover and cook until potatoes are tender. Add salmon and bacon; cook over medium heat until fish flakes easily with a fork. Reduce heat; stir in milk, cream, butter, salt and pepper; heat through (do not boil). Thicken if desired.

Citrus Balsamic Salmon

Ingredients

8 salmon fillets, 3/4-inch thick
Ground black pepper
3 tablespoons olive oil
1 3/4 cups Swanson® Chicken Stock
3 tablespoons balsamic vinegar
1 1/2 tablespoons cornstarch
1 tablespoon orange juice
1 tablespoon packed brown sugar
1 teaspoon grated orange zest
Orange slices

Directions

Season the salmon with the black pepper. Place the salmon into a 2-quart shallow baking dish. Drizzle with the olive oil. Bake at 350 degrees F for 15 minutes or until the salmon flakes easily when tested with a fork.

Heat the stock, vinegar, cornstarch, orange juice, brown sugar and orange zest in a 2-quart saucepan over medium-high heat to a boil. Cook and stir until the mixture boils and thickens.

Serve the salmon with the citrus sauce. Garnish with the orange slices.

Karen's Salmon Salad

Ingredients

1 (16 ounce) package elbow macaroni
2 ripe tomatoes, diced
4 green onions, chopped
2 dill pickles, diced
1 (14.75 ounce) can salmon, drained
1/2 cup mayonnaise
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

When pasta has come to room temperature, combine it with tomatoes, green onions, pickles, salmon, mayonnaise, salt and pepper in a large bowl and mix well. Chill before serving.

Creamed Salmon on Toast

Ingredients

3 tablespoons butter
3 tablespoons all-purpose flour
1 cup cold milk
1 (10 ounce) can canned green peas, drained, liquid reserved
1 (14.75 ounce) can salmon
salt and pepper to taste

Directions

In a saucepan or skillet, melt butter over medium heat. Whisk in flour, stirring constantly, until a smooth paste is formed. Gradually add milk and reserved liquid from peas, stirring constantly, until a smooth thick gravy is formed.

Flake salmon into a bowl, breaking apart any large pieces. Stir salmon and peas into the sauce carefully with a wooden spoon to avoid mashing the peas. Cook until heated through. Adjust seasoning with salt and pepper.

Toast bread in toaster oven or broiler pan. Butter, if desired, and top with salmon mixture.

Summer Salad with Cumin-Crusted Salmon

Ingredients

Salad:

2 ounces pine nuts
5 cups mixed greens
1 (15 ounce) can black beans,
drained and rinsed
1 cup scallions, sliced
1 large orange, cut in 1-inch
chunks
1/2 cup feta cheese, crumbled
1 cup cilantro, chopped

Dressing:

2 tablespoons orange juice
concentrate
4 tablespoons olive oil
1/2 teaspoon cumin
1 1/2 tablespoons balsamic
vinegar
2 garlic cloves, crushed
1/4 teaspoon salt

Cumin-Crusted Salmon:

1 1/2 tablespoons cumin
2 teaspoons paprika
1/4 teaspoon salt
1/4 teaspoon freshly ground black
pepper
1 pound salmon fillet, skin
removed

Directions

Heat a non-stick skillet, add pine nuts and stir until toasty, about 5 minutes. In a large bowl, place all salad ingredients (reserve half of the cilantro and half of the pine nuts for garnish).

In a separate bowl, stir dressing ingredients together.

In a bowl, combine cumin, paprika, salt and pepper. Cut salmon in 8 strips and coat with spices. Grill (or sear in a non-stick skillet brushed with canola oil) until crusty.

Toss salad and dressing; divide on plates. Top with salmon and reserved cilantro and pine nuts.

Roasted Salmon with Orange-Ginger Glaze

Ingredients

2 pounds salmon fillet
1 cup orange juice
2 teaspoons balsamic vinegar
1 teaspoon finely chopped fresh ginger root
salt and ground black pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place orange juice in a small saucepan over medium low heat. Cook and stir 10 to 15 minutes, until reduced by about 1/2 and thickened. Remove from heat, and allow to cool.

Stir balsamic vinegar and ginger root into orange juice.

Line a medium baking dish with parchment paper. Place salmon fillet on paper, skin side down. Season with salt and pepper. Cover with 1/2 the orange juice mixture.

Bake salmon in the preheated oven 10 to 15 minutes. Brush with remaining marinade, and continue baking 10 to 15 minutes, until easily flaked with a fork.

Salmon With Scalloped Sweet Potatoes

Ingredients

3 medium sweet potatoes, peeled and thinly sliced
1 medium yellow onion, roughly chopped
1 teaspoon grated ginger root
1 cup orange juice
3 tablespoons orange marmalade, divided
2 tablespoons melted trans-fat-free margarine
Salt, to taste
1 1/4 pounds salmon fillet, skin removed, cut into pieces
Freshly ground black pepper, to taste
1/4 cup almond slivers, toasted
1/4 cup Italian parsley sprigs

Directions

Preheat oven to 400 degrees. Combine sweet potatoes, onion, ginger, juice, 2 Tbs. marmalade, margarine and salt. Place in a 9-by-13-inch casserole dish, sprayed with cooking spray. Bake, covered, for 40 minutes. Remove from oven; top with salmon. Brush fish with reserved 1 Tb. marmalade; grind on pepper. Return to oven uncovered and bake 10 to 12 minutes, until fish is done to your liking. Garnish with almonds and parsley.

Grilled Salmon Kyoto

Ingredients

1/3 cup soy sauce
1/4 cup orange juice concentrate
2 tablespoons vegetable oil
2 tablespoons tomato sauce
1 teaspoon lemon juice
1/2 teaspoon prepared mustard
1 tablespoon green onion, minced
1 clove garlic, minced
1/2 teaspoon minced fresh ginger root
4 salmon steaks (1 inch thick)
1 tablespoon olive oil

Directions

In a shallow glass baking dish, combine soy sauce, orange juice concentrate, oil, tomato sauce, lemon juice, mustard, green onion, garlic, and ginger. Place salmon in marinade, and turn to coat. Cover, and refrigerate for 30 minutes to 1 hour.

Preheat an outdoor grill for high heat.

Remove salmon from marinade. Pour marinade into a small saucepan. Bring to a boil, and cook for 1 minute.

Lightly oil the grill grate. Brush or spray salmon with olive oil. Cook on grill for 5 to 10 minutes, or until fish flakes easily with a fork. Turn salmon once, and brush with boiled marinade halfway through cooking time.

Salmon with Mango and Brie

Ingredients

2 tablespoons olive oil
4 (4 ounce) fillets salmon
4 ounces Brie cheese, sliced
1 teaspoon butter
2 mangos - peeled, seeded, and diced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the olive oil in a large oven-proof skillet over medium high heat, and sear the salmon about 4 minutes on each side.

Top salmon with Brie cheese. Cover skillet, and place in the preheated oven. Bake 15 minutes, or until the salmon is easily flaked with a fork.

In a saucepan over medium heat, melt the butter and simmer the mangos 15 minutes, or until soft and smooth. Serve over the cooked salmon.

Grilled Salmon with Lemon Hazelnut Sauce

Ingredients

1 cup hazelnuts
1/4 cup fresh lemon juice
1/3 cup hazelnut liqueur, such as Frangelico
2/3 cup dry sherry
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
2 tablespoons lemon zest
1/4 cup chopped shallots
1/3 cup canola or peanut oil
4 (4 ounce) fillets King or Chinook salmon
1 tablespoon lemon zest, for garnish

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place hazelnuts on a baking sheet and place into preheated oven. Bake until the skins loosen and the nuts turn a light golden-brown, 20 to 30 minutes. Remove from oven and allow to cool until you can handle them. Remove the skins by placing the hazelnuts into a kitchen towel, folding it over, and rubbing until the skins come off. Discard the loosened skins, and chop the nuts into very small pieces by hand.

Whisk together lemon juice, hazelnut liqueur, sherry, and salt together in a bowl until the salt has dissolved. Whisk in pepper, 2 tablespoons lemon zest, and shallots; slowly pour in canola oil while whisking vigorously until completely incorporated. Pour into a resealable plastic bag or glass bowl; toss fish with marinade, then refrigerate 8 to 24 hours.

Preheat an outdoor grill for high heat and lightly oil grate.

Remove the salmon from the marinade, shake off excess, and discard remaining marinade. Cook on preheated grill 6 to 8 minutes per side, or until the fish is just opaque. Garnish with hazelnuts and lemon zest to serve.

Salmon with Pineapple Tomato Salsa

Ingredients

1/4 cup fresh lime juice
1/4 cup extra virgin olive oil
2 tablespoons soy sauce
3 tablespoons shallots, chopped
1 teaspoon sugar
1/2 cup diced pineapple
2 large plum tomatoes, diced
1/4 cup chopped fresh basil
salt and pepper to taste
4 (6 ounce) fillets salmon
1/2 cup chicken broth
lemon pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Whisk together lime juice, olive oil, soy sauce, shallots, and sugar. Stir in the pineapple, tomatoes, and basil. Season with salt and pepper. Cover, and refrigerate. Remove from refrigerator 10 to 15 minutes before serving.

Place salmon in a 9x13-inch pan. Pour chicken broth over the top, and sprinkle with lemon pepper.

Bake in a preheated oven until fish flakes easily with a fork, about 30 to 40 minutes. Serve with salsa on the side.

Herbed Salmon Steaks

Ingredients

1/4 cup butter or margarine,
melted
2/3 cup crushed saltine crackers
1/4 cup grated Parmesan cheese
1/2 teaspoon salt
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/4 teaspoon garlic powder
4 (6 ounce) salmon steaks

Directions

Place butter in a shallow dish. In another dish, combine the cracker crumbs, Parmesan cheese, salt, basil, oregano and garlic powder. Dip salmon into butter, then coat both sides with crumb mixture. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 30-35 minutes or until fish flakes easily with a fork.

Cheesy Pasta Alfredo with Salmon

Ingredients

1 (16 ounce) jar Alfredo sauce
1 pound salmon fillets
1 lemon, juiced
1 tablespoon vinegar
1 teaspoon dried basil
1 teaspoon dried parsley
1 (16 ounce) package uncooked rotini pasta
1 (6 ounce) package shredded Parmesan cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Heat Alfredo sauce in a medium saucepan over medium heat.

Place salmon in a baking dish. Mix the lemon juice and vinegar in a small bowl, and pour over the salmon. Season with basil and parsley.

Bake salmon 15 minutes in the preheated oven, until easily flaked with a fork. Remove from heat, and break into bite sized pieces.

Bring a large pot of lightly salted water to a boil. Add rotini, and cook 8 to 10 minutes or until al dente. Drain, and place in a large bowl.

Gently toss the salmon, pasta, and Alfredo sauce together in the large bowl. Serve with the Parmesan cheese.

Lemon Garlic Salmon

Ingredients

2 tablespoons unsalted butter
2 teaspoons minced garlic
1 teaspoon lemon pepper
2 (4 ounce) fillets salmon
1 lemon

Directions

Season salmon fillets on both sides with lemon pepper.

In a large skillet, melt butter over medium high heat. Stir in garlic. Place salmon in pan. Cook for 10 minutes per inch of thickness, or until fish flakes when tested with a fork. Flip fillets halfway through cooking to brown on both sides. Sprinkle with lemon juice before serving.

Maple Teriyaki Salmon Barbeque

Ingredients

1/3 cup apple juice
1/3 cup maple syrup
3 tablespoons soy sauce
2 tablespoons finely chopped onion
2 cloves garlic, minced
4 (8 ounce) salmon fillets

Directions

In a large resealable bag, combine the apple juice, maple syrup, soy sauce, onion and garlic. Remove 1/2 cup of the mixture and set aside in a separate bowl for basting. Place the salmon fillets in the bag and seal. Refrigerate, turning occasionally for 3 hours to marinate.

Preheat a grill for high heat. Lightly oil the grate.

Place fish fillets on the grill and discard the bag with the marinade. Grill for 5 to 10 minutes per side depending on thickness, basting occasionally with the reserved marinade.

Salmon with White Wine Sauce and Fettuccini

Ingredients

1 (750 milliliter) bottle dry white wine
2 medium onions, chopped
20 fresh basil leaves, chopped
20 whole green peppercorns
1 quart fish stock
4 (8 ounce) salmon fillets
1 1/4 cups heavy cream
1 tablespoon cold butter
1 (16 ounce) package dry fettuccini pasta
salt to taste
4 sprigs fresh dill weed, for garnish

Directions

In a large saucepan over medium-high heat, combine the white wine, onions, basil and peppercorns. Bring to a boil and cook until reduced by half, about 20 minutes.

Meanwhile, heat the fish stock in a large skillet over medium-low heat. Add the salmon, and poach for 10 to 15 minutes, until salmon is cooked through, always keeping the stock at just below the boiling point. Remove the salmon to a plate, and cover with aluminum foil to keep warm.

Remove about 3/4 cup of the fish stock, and stir it into the white wine reduction. Transfer the white wine sauce to a blender, and puree until smooth. Strain through a sieve back into the saucepan, and stir in the cream. Bring to a boil, and reduce by half again. Whisk in cold butter, and season with salt and pepper.

Meanwhile, bring a pot of lightly salted water to a boil. Add the pasta and cook until tender, about 8 minutes. Serve pasta with salmon fillets and spoon sauce over the top. Garnish with a piece of dill.

Smoked Salmon Deviled Eggs and Tomatoes

Ingredients

12 eggs
10 cherry tomatoes, halved and seeded
4 ounces cream cheese, softened
1 (6 ounce) can skinless, boneless salmon, drained and flaked
2 tablespoons mayonnaise
2 tablespoons spicy brown mustard
1 1/2 tablespoons sour cream
1 tablespoon lemon juice
2 tablespoons pickle relish, drained
1/4 teaspoon grated lemon peel, or to taste
1 teaspoon smoked paprika
salt and pepper to taste
smoked paprika for garnish

Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain. Cool the eggs under cold running water. Peel once cold. Halve the eggs lengthwise and scoop the yolks into a bowl. Mash the yolks with a fork.

Place the tomatoes, cut sides down, onto a paper towel to drain.

Mash the cream cheese with a spoon in a bowl until smooth and workable; stir in the egg yolks, salmon, mayonnaise, brown mustard, sour cream, lemon juice, pickle relish, lemon peel, and 1 teaspoon of smoked paprika until well combined. Season with salt and pepper.

Spoon the salmon mixture into the egg halves and cherry tomato halves. Sprinkle with additional smoked paprika for garnish and arrange on a platter. Chill at least 1 hour before serving.

Asian Salmon

Ingredients

- 2 pounds salmon filets, with skin
- 2 tablespoons olive oil
- 2 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 1 tablespoon packed brown sugar
- 2 cloves garlic, minced
- 1 pinch ground black pepper
- 2 tablespoons minced onion
- 1 tablespoon sesame oil
- 2 cups long-grain white rice
- 1 teaspoon dried dill weed
- 4 cups water

Directions

Make several shallow slashes in the skinless side of the salmon filets. Place filets skin-side down in a glass baking dish. In a medium bowl, whisk together the olive oil, rice vinegar, soy sauce, brown sugar, garlic, pepper, onion and sesame oil. Pour the liquid over the salmon, cover and refrigerate for 1 to 2 hours.

Preheat the oven to 350 degrees F (175 degrees C). In a medium saucepan combine the rice, water and dill weed. Bring to a boil, then cook over medium low heat until rice is tender and water has been absorbed, about 20 minutes.

Remove cover from salmon, and bake in the marinating dish for about 30 minutes, or until fish can be flaked with a fork. Serve salmon over the rice, and pour sauce over.

Salmon Rissoles

Ingredients

2 (14.75 ounce) cans salmon,
drained and flaked
2 cups crushed cornflakes cereal
1 onion, diced
2 eggs, beaten
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon dried thyme
2 tablespoons all-purpose flour
1 quart oil for frying

Directions

In a medium bowl, mix salmon, crushed cornflakes, and onion. Blend in the eggs. Season with basil, oregano, and thyme. Form the mixture into 1 inch balls. Roll in flour to lightly coat.

Heat oil in a large, heavy skillet or deep fryer to approximately 375 degrees F (190 degrees C). In batches, fry the salmon balls for about 15 minutes, until golden brown. Drain on paper towels.

Curried Salmon with Summer Fruit Chutney

Ingredients

2 tablespoons curry paste
2 tablespoons fresh lime juice
4 (6 ounce) salmon fillets

1 nectarines, pitted and diced
2 plums, pitted and diced
1/3 cup blueberries
1/4 cup minced red onion
1/4 teaspoon cayenne pepper
3 tablespoons chopped fresh cilantro
1 teaspoon fresh lime juice
salt and ground black pepper to taste

Directions

Mix the curry paste and lime juice together in a small baking dish. Add the salmon to the curry mixture and turn to coat evenly. Cover the dish with plastic wrap and place in refrigerator for 1 hour.

While the salmon is marinating, make the chutney by stirring together the nectarine, plums, blueberries, onion, cayenne pepper, cilantro, lime juice, salt and pepper in a bowl. Place chutney in refrigerator until salmon is ready.

Preheat oven to 425 degrees F (220 degrees C).

Remove plastic wrap from salmon and bake in the preheated oven until salmon flakes easily with a fork, 12 to 15 minutes. Spoon chutney in even amounts over each fillet.

Grilled Salmon with Creamy Pesto Sauce

Ingredients

4 (4 ounce) salmon fillets
2 tablespoons olive oil
4 ounces PHILADELPHIA Cream Cheese, cubed
1/4 cup milk
2 tablespoons pesto
1 tablespoon finely chopped fresh parsley

Directions

Heat grill to medium heat.

Brush both sides of fish with oil. Grill, skin-sides down, 10 min. or until fish flakes easily with fork.

Meanwhile, cook cream cheese and milk in saucepan on medium heat 2-3 min. or until cream cheese is completely melted and sauce is well blended, stirring constantly. Stir in pesto.

Serve fish topped with sauce and parsley.

Barbecued Alaskan Salmon

Ingredients

2 tablespoons butter
2 tablespoons brown sugar
1 clove garlic, minced
1 tablespoon lemon juice
2 teaspoons soy sauce
1/2 teaspoon pepper
4 salmon steaks (1 inch thick)

Directions

In a small saucepan, combine the first six ingredients. Cook and stir until sugar is dissolved. Meanwhile, grill salmon, covered, over medium-hot heat for 5 minutes. Turn salmon; baste with the butter sauce. Grill 7-9 minutes longer, turning and basting occasionally, or until the salmon flakes easily with a fork.

Smokey's Cat Food (Cold Salmon Spread)

Ingredients

2 (7.5 ounce) cans red sockeye salmon
1/2 onion, finely chopped
2 tablespoons lemon juice
2 teaspoons prepared horseradish
1 teaspoon salt, or to taste
1 (8 ounce) container smoked salmon cream cheese spread
1 pinch dried parsley flakes, for garnish

Directions

Drain the salmon, remove bones and pieces of skin, and place the salmon into a bowl. Flake the salmon apart with a fork. Stir in onion, lemon juice, horseradish, and salt until mixture is well combined. Stir in smoked salmon cream cheese spread, a few spoonfuls at a time, until the spread is very well combined. Pack into a serving container, and sprinkle with parsley to serve.

Salmon Stew (Abalos Style)

Ingredients

1 tablespoon olive oil
4 cloves garlic, minced
1 onion, diced
1 tomato, diced
1 (14.75 ounce) can pink salmon
2 1/2 cups water
bay leaf (optional)
salt and ground black pepper to taste
1 teaspoon fish sauce (optional)

Directions

Heat the olive oil in a skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the tomato and cook until softened, then add the salmon. Flake the salmon and continue cooking for 3 minutes. Stir in water, bay leaf, salt, pepper, and fish sauce. Bring to a simmer. Cover and cook for 20 minutes.

Goat Cheese Salmon

Ingredients

4 salmon fillets
1/2 cup herbed goat cheese
1/4 cup prepared Dijon mustard
mayonnaise blend
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking dish.

Arrange the salmon fillets in the baking dish. Make small incisions in each fillet, and stuff with equal amounts of the herbed goat cheese. Spread equal amounts prepared Dijon mustard mayonnaise blend over each fillet. Season with salt and pepper.

Bake salmon 15 minutes in the preheated oven, or until easily flaked with a fork.

Smoked Salmon Pizette

Ingredients

2 (8 ounce) packages cream cheese, softened
1 (16 ounce) container sour cream
1/3 cup chopped green onions
6 pita bread
10 ounces smoked salmon, chopped
1/4 cup chopped fresh tomato
2 tablespoons capers, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir together cream cheese, sour cream and green onions. Spread mixture evenly on top of whole pita rounds. Place rounds on lightly greased baking sheets and bake in preheated oven for 7 to 8 minutes.

Transfer warm pitas to a serving platter, sprinkle with salmon and garnish with diced tomatoes and capers.

Balsamic and Rosemary Grilled Salmon

Ingredients

4 (4 ounce) salmon fillets
sea salt to taste
1 tablespoon balsamic vinegar
3 tablespoons olive oil
1/4 cup lemon juice
1 clove garlic, minced
1 sprig fresh rosemary, minced

Directions

Season salmon fillets to taste with sea salt, and place into a shallow, glass dish. Whisk together vinegar, olive oil, lemon juice, garlic, and rosemary; pour over salmon fillets. Cover, and refrigerate at least 30 minutes.

Preheat an outdoor grill for medium-high heat, and lightly oil grate.

Remove salmon from marinade, and shake off excess. Discard remaining marinade. Cook on preheated grill until fish is opaque in the center and flakes easily with a fork, about 4 minutes per side.

Salmon Spread II

Ingredients

1 pound salmon fillets
1 (8 ounce) package cream cheese, softened
1/2 cup sour cream
2 finely chopped green onions
1/2 teaspoon salt
2 drops hot pepper sauce
2 tablespoons fresh lemon juice
1 tablespoon Worcestershire sauce

Directions

In a medium saucepan of simmering water, poach the salmon fillets 10 minutes, or until flaky and tender.

In a medium bowl, mix together cream cheese, sour cream, green onions, salt, hot pepper sauce, lemon juice and Worcestershire sauce.

Flake salmon into the mixture. Cover and refrigerate 8 hours, or overnight, before serving.

Lemongrass and Citrus Poached Salmon

Ingredients

- 2 1/2 pounds salmon fillet
- 1 quart chicken stock
- 1 quart orange juice
- 2 cups white wine
- 1 small yellow onion, chopped
- 2 tablespoons minced garlic
- 2 cups chopped lemongrass
- 1 teaspoon salt
- 1 teaspoon white pepper

Directions

Remove skin from salmon, then cut into desired portions.

In a large pot, combine chicken stock, orange juice, white wine, onion, garlic and lemongrass. Season with salt and white pepper. Bring to a boil for 5 minutes. Reduce heat to a low boil. Place the salmon in the poaching liquid until flaky and tender, about 5 minutes.

Speedy Salmon Patties

Ingredients

1 (14.75 ounce) can salmon,
drained
1/3 cup finely chopped onion
1 egg
5 saltines, crushed
1/2 teaspoon Worcestershire
sauce
1/4 teaspoon salt
1/8 teaspoon pepper
2 teaspoons butter or margarine

Directions

In a bowl, combine the first seven ingredients; mix well. Shape into six patties. In a skillet, fry patties in butter over medium heat for 3-4 minutes on each side or until heated through.

Asian Avocado Aioli with Salmon Fillets

Ingredients

1 large Chilean Hass avocado, halved, pitted, and peeled
2 tablespoons rice vinegar
1 (1 inch) piece fresh ginger root, peeled and grated
1/2 teaspoon salt
3 tablespoons cilantro, chopped
4 (4 ounce) fillets wild salmon or halibut
3 tablespoons olive oil, divided
4 (1/2 inch thick) slices rustic bread
1 1/3 cups arugula, rinsed and chilled
2 teaspoons hoisin sauce
2 teaspoons sesame seed, toasted (optional)

Directions

In a medium bowl, combine avocado, vinegar, ginger and salt. Mash with fork. Stir in cilantro. Cover tightly by pressing plastic wrap directly on to the surface of the aioli to prevent discoloration. Set aside while grilling salmon.

Brush salmon or halibut fillets with 2 tablespoons of the olive oil. Grill or broil for 3 to 4 minutes per side, turning once.

Brush remaining olive oil on bread slices and grill or toast.

Arrange half cup arugula on each toast slice. Top with salmon fillet and one quarter of the avocado aioli. Drizzle with hoisin sauce and sprinkle with toasted sesame seed.

Onion Salmon

Ingredients

1 pound salmon fillet
1 onion, sliced into rings
freshly ground black pepper

Directions

Preheat an outdoor grill for medium heat and lightly oil grate.

Place the salmon on a large sheet of aluminum foil. Place the onion rings on top of the fillet. Pepper to taste. Wrap the foil around the salmon, but don't seal the top.

Place the salmon (still in foil) onto a preheated grill and cover. Cook for 15 minutes or until salmon flakes easily with a fork.

Light PHILLY 20-Minute Skillet Salmon

Ingredients

2 teaspoons oil
4 salmon fillets
3/4 cup skim milk
125 grams PHILADELPHIA Herb
and Garlic Light Cream Cheese
Product
1/2 cup chopped cucumbers
2 tablespoons chopped fresh dill

Directions

Heat oil in large skillet on medium-high heat. Add salmon; cook 5 minutes on each side or until salmon flakes easily with fork. Remove from skillet; cover to keep warm.

Add milk and cream cheese product to skillet; cook and stir until cream cheese is melted and mixture is well blended. Stir in cucumbers and dill.

Return salmon to skillet. Cook 2 minutes or until heated through. Serve salmon topped with the cream cheese sauce.

Dill-Tarragon Salmon

Ingredients

1/2 cup plain yogurt
1 tablespoon mayonnaise
1/4 teaspoon lemon juice
1 teaspoon dried tarragon
1 teaspoon dried dill
3/4 cup shredded mozzarella
cheese
1 tablespoon grated Parmesan
cheese, optional
4 (4 ounce) salmon fillets, skin
removed

Directions

Preheat oven to 400 degrees F (200 degrees C). Prepare a glass baking dish by spraying with nonstick cooking spray.

Mix together yogurt, mayonnaise, lemon juice, tarragon, dill, mozzarella, and Parmesan in a small bowl. Place fish fillets into prepared baking dish, and spread evenly with cheese mixture.

Bake in preheated oven until fish flakes when tested with a fork, about 15 minutes.

Smoked Salmon Spread

Ingredients

2 (8 ounce) packages cream cheese, softened
12 ounces smoked salmon, chopped
3 dashes Worcestershire sauce
3 drops hot pepper sauce
1 teaspoon chopped fresh dill weed
2 tablespoons chopped green onion

Directions

In a medium bowl, stir cream cheese until it is no longer in a hard form. Add salmon, Worcestershire sauce, hot pepper sauce, dill and onion; mix well. Serve.

Smoked Salmon Tortellini with Bechamel Sauce

Ingredients

2 (9 ounce) packages cheese tortellini
1 1/4 cups milk
1/4 small onion
1 bay leaf
2 whole cloves
1 pinch ground nutmeg
1/4 cup butter
1 red bell pepper, chopped
1/2 pound fresh asparagus, trimmed and quartered
10 ounces fresh mushrooms, sliced
1 pound smoked salmon, chopped
2 tablespoons all-purpose flour

Directions

Bring a large pot of water to a boil, and cook the tortellini 7 to 8 minutes, or until al dente. Drain, and transfer to a large bowl.

In a saucepan over low heat, simmer the milk, onion, bay leaf, cloves, and nutmeg about 15 minutes. Remove from heat, and discard the onion, bay leaf, and cloves.

Melt 2 tablespoons butter in a large skillet over medium heat. Stir in the red bell pepper and asparagus, and cook about 3 minutes. Stir in the mushrooms, and continue cooking until tender. Mix in the smoked salmon, reduce heat to low, and cook until heated through.

Melt the remaining 2 tablespoons butter in a saucepan over medium heat, and slowly whisk in the flour until smooth. Thoroughly blend in the warmed milk. Stir into the skillet with the salmon mixture.

Spoon the salmon and sauce mixture into the bowl with the cooked pasta, and toss to coat.

Asparagus and Smoked Salmon Salad

Ingredients

1 pound fresh asparagus, trimmed and cut into 1 inch pieces
1/2 cup pecans, broken into pieces
2 heads red leaf lettuce, rinsed and torn
1/2 cup frozen green peas, thawed
1/4 pound smoked salmon, cut into 1 inch chunks

1/4 cup olive oil
2 tablespoons lemon juice
1 teaspoon Dijon mustard
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Bring a pot of water to a boil. Place asparagus in the pot, and cook 5 minutes, just until tender. Drain, and set aside.

Place the pecans in a skillet over medium heat. Cook 5 minutes, stirring frequently, until lightly toasted.

In a large bowl, toss together the asparagus, pecans, red leaf lettuce, peas, and salmon.

In a separate bowl, mix the olive oil, lemon juice, Dijon mustard, salt, and pepper. Toss with the salad or serve on the side.

Salmon Cakes II

Ingredients

1 (14.75 ounce) can salmon,
drained and flaked
1 small onion, minced
1 egg
1/2 cup fresh bread crumbs
1 tablespoon Worcestershire
sauce
1/8 teaspoon hot pepper sauce
1/4 teaspoon ground black
pepper
1/4 cup shredded Cheddar
cheese
2 tablespoons chopped fresh
parsley
2 tablespoons all-purpose flour for
coating
1/4 cup butter
3 tablespoons olive oil

Directions

Combine salmon, onion, egg, bread crumbs, Worcestershire sauce, hot pepper sauce, black pepper, cheese and parsley; mix well. Shape into four patties. Dust lightly with flour. Chill for 20 minutes.

In a large skillet heat butter and olive oil over medium high heat. Cook the patties until browned on both sides, about 10 minutes. Drain briefly on paper towels before serving.

Firecracker Grilled Alaska Salmon

Ingredients

8 (4 ounce) fillets salmon
1/2 cup peanut oil
4 tablespoons soy sauce
4 tablespoons balsamic vinegar
4 tablespoons green onions,
chopped
3 teaspoons brown sugar
2 cloves garlic, minced
1 1/2 teaspoons ground ginger
2 teaspoons crushed red pepper
flakes
1 teaspoon sesame oil
1/2 teaspoon salt

Directions

Place salmon filets in a medium, nonporous glass dish. In a separate medium bowl, combine the peanut oil, soy sauce, vinegar, green onions, brown sugar, garlic, ginger, red pepper flakes, sesame oil and salt. Whisk together well, and pour over the fish. Cover and marinate the fish in the refrigerator for 4 to 6 hours.

Prepare an outdoor grill with coals about 5 inches from the grate, and lightly oil the grate.

Grill the fillets 5 inches from coals for 10 minutes per inch of thickness, measured at the thickest part, or until fish just flakes with a fork. Turn over halfway through cooking.

Baked Salmon with Coconut Crust

Ingredients

4 (4 ounce) salmon fillets, skin removed
1 tablespoon lime or lemon juice
1/2 cup panko (Japanese bread crumbs, available in the Asian food aisle), or substitute dry bread crumbs
1/4 cup flaked sweetened coconut
Salt and freshly ground pepper, to taste
Cooking spray

Directions

Preheat oven to 425 degrees.

Place salmon fillets on a non-stick baking pan. Brush juice on salmon.

In a shallow dish, combine panko, coconut, salt and pepper. Dredge each fillet in the mixture and return to baking pan. Spread leftover crumbs on top of each fillet. Coat with cooking spray.

Bake for 12 to 15 minutes. If desired, put under broiler until crust is golden brown.

Salmon and Garbanzo Bean Soup

Ingredients

1/2 pound bacon, chopped
1 onion, thinly sliced
1 pound salmon fillets, cut into 1 inch cubes
5 cups chicken broth
1 bunch fresh spinach, rinsed and thinly sliced
1 (14 ounce) can garbanzo beans, drained
salt and pepper to taste

Directions

Cook bacon in a large pot over medium-high heat until the fat has rendered out and the bacon begins to crisp. Pour out the excess grease, then stir in the onion. Continue cooking and stirring until the onion has turned golden-brown, 5 to 8 minutes more. Add the salmon cubes, and cook gently until they turn opaque on all sides, but are not yet cooked in the center.

Increase heat to high, and pour in the chicken broth. Once the soup begins to simmer, reduce heat to medium-low, and cook for 10 minutes. Stir in the spinach and garbanzo beans, return to a simmer, then season to taste with salt and pepper, and serve.

Marinated Salmon 'Smoothly'

Ingredients

6 lemons, juiced
1 1/2 cups soy sauce
1 1/2 cups white wine
4 teaspoons prepared mustard
2 teaspoons honey
salt and pepper to taste
4 (4 ounce) fillets salmon

Directions

In a bowl, mix the lemon juice, soy sauce, white wine, mustard, and honey. Season with salt and pepper.

Place each salmon fillet on a large piece of aluminum foil. Fold the foil around the salmon on all sides, forming a basket shape. Pour equal amounts of the marinade mixture over each salmon fillet. Tightly seal the foil packets. Allow salmon fillets to marinate at least 1 hour in the refrigerator.

Preheat the grill for high heat.

Place foil packets on the grill, and cook 10 to 15 minutes, until salmon is easily flaked with a fork.

Garam Masala Seared Salmon with Coconut-Curry

Ingredients

3/4 cup dry white wine
1/2 cup heavy cream
1/3 cup coconut milk
2 tablespoons curry powder
1 cup cold, unsalted butter, cut into pieces
kosher salt to taste
1/4 cup vegetable oil
8 (6 ounce) fillets Alaskan king salmon
2 tablespoons garam masala
kosher salt to taste

Directions

Pour white wine, cream, and coconut milk into a saucepan; season with curry powder. Bring to a light boil over medium-high heat, then reduce heat to medium-low, and simmer until the liquid has reduced to 1/2 cup, about 10 minutes.

When the liquid has reduced, turn heat to low, and whisk in the butter, a few cubes at a time, until all of the butter has incorporated. Do not allow the mixture to boil or else it will separate. When the butter has incorporated, season to taste with salt and set aside to keep warm.

Heat the oil in a saute pan over medium-high heat until it begins to smoke. While the oil is heating, lightly season both sides of the salmon with garam masala and salt.

Sear the salmon in the hot oil for 3 to 4 minutes on one side, then turn over, and continue cooking for 2 to 3 minutes until done. Briefly drain on paper towels to absorb excess oil, then serve immediately with the curry butter sauce.

Maple Teriyaki Salmon Fillets

Ingredients

1/3 cup apple juice
1/3 cup maple syrup
3 tablespoons soy sauce
2 tablespoons finely chopped onion
2 garlic cloves, minced
4 (8 ounce) salmon fillets

Directions

In a bowl, combine the first five ingredients. Remove 1/2 cup for basting; cover and refrigerate. Pour remaining marinade into a large resealable plastic bag. Add salmon; seal bag and turn to coat. Refrigerate for 1-3 hours.

Drain and discard marinade. Broil salmon 4-in. from the heat for 5 minutes. Baste with reserved marinade. Broil 10 minutes longer or until fish flakes easily with fork, basting frequently.

Salmon 'Tartare' Spread

Ingredients

1/4 cup capers, packed in brine and drained
8 ounces good-quality smoked salmon
2 tablespoons chopped fresh dill
2 tablespoons extra-virgin olive oil
1/2 teaspoon finely grated lemon zest
1/4 cup finely diced red onion

Directions

Pulse capers, until coarsely chopped, in a food processor fitted with a steel blade. Add salmon, dill, oil and lemon zest; pulse until salmon is finely chopped and well-mixed. Stir in red onion. Serve with kettle-style potato chips, sesame crackers or toasts. If you assemble the hors d'oeuvres (rather than letting guests make their own), top each tartare-covered toast or chip with a thin slice of lemon, rind and all.

Grilled Salmon Skewers

Ingredients

1 pound salmon filet without skin
1/4 cup soy sauce
1/4 cup honey
1 tablespoon rice vinegar
1 teaspoon minced fresh ginger root
1 clove fresh garlic, minced
pinch of freshly ground black pepper
12 fresh lemon wedges
12 skewers

Directions

Slice salmon lengthwise into 12 long strips, and thread each onto a soaked wooden skewer. Place in a shallow dish.

In a bowl, whisk together the soy sauce, honey, vinegar, ginger, garlic, and pepper. Pour over skewers, turning to coat. Let stand at room temperature for 30 minutes. When finished marinating, transfer marinade to a small saucepan, and simmer for several minutes.

Preheat an outdoor grill for medium-high heat.

Lightly oil grill grate. Thread 1 lemon wedge onto the end of each skewer. Cook skewers on the preheated grill for 4 minutes per side, brushing often with marinade, or until fish flakes easily with a fork.

Smoked Steelhead Trout (Salmon)

Ingredients

2 pounds steelhead trout fillets
2 tablespoons olive oil
4 cloves garlic, chopped
1 1/2 tablespoons dried rosemary, crushed
1 cup curing salt
1 quart water
ground black pepper to taste
1 pound alder wood chips, soaked in water or wine

Directions

Rinse the fish fillets and place them in a shallow glass baking dish. Drizzle olive oil over the fish and season with garlic and rosemary. Rub the seasonings into the fish. Cover and refrigerate overnight.

Dissolve the curing salt in the water and pour into the dish with the fish. Let it marinate for 15 minutes per half inch of thickness.

Meanwhile, prepare your smoker for a four hour slow burn using charcoal. The temperature should be at 150 degrees F (65 degrees C) before you get started.

Remove the fish from the brine and discard leftover liquid. Place each piece of fish onto a small piece of aluminum foil - just big enough to hold the fillet, and season with pepper to taste. Place them on the rack in the smoker. Sprinkle a handful of the soaked wood chips over the coals or place in a heat box. Cover and allow fish to smoke for 2 hours, adding more wood chips as needed.

Increase the heat in the smoker (add more charcoal) to 200 degrees F (95 degrees C) and let the fish smoke until the internal temperature of the fillets reaches 165 degrees F (72 degrees C). Remove from the smoker and let rest for 20 minutes before serving.

Smoked Salmon Scramble

Ingredients

2 slices bread
1 tablespoon butter
1 egg, beaten
1 tablespoon milk
freshly ground black pepper to taste
1/3 cup flaked or chopped smoked salmon

Directions

Toast bread.

Heat butter in a small saucepan over medium heat. Pour in egg and milk, and stir in black pepper. Stirring constantly, cook eggs until light and fluffy. Remove from heat and stir in salmon.

Slice toast into triangles and place, with points in toward the middle, around a plate. Spoon eggs into the center and serve warm.

Stephan's Broiled Salmon Pesto

Ingredients

2 pounds salmon fillets
2 lemons
1 1/2 cups pesto
1/2 cup white wine

Directions

Lightly oil a baking pan large enough to accommodate the fish. Place salmon in pan skin side down. Run finger over flesh to make sure all bones have been removed. Use pliers to pull out any that remain. Squeeze juice of one lemon and white wine over fish. Marinate 15 minutes.

Preheat broiler.

Coat the top side of the fish with thick layer of pesto. It should be between an 1/8th to a 1/4 of an inch thick, and cover the surface of the fish.

Place fish under the broiler about nine inches from heat source. Broil for 8 to 10 minutes per inch of thickness, or until fish flakes and flesh is opaque. Pesto should have formed a heavily browned crust. Remove from the oven, and set aside for a few minutes. Squeeze half of second lemon over fish. Slice remaining lemon half into thin slices. Place lemon slices on individual servings, or arrange on the whole flank if serving at the table.

Blackened Salmon Fillets

Ingredients

2 tablespoons ground paprika
1 tablespoon ground cayenne pepper
1 tablespoon onion powder
2 teaspoons salt
1/2 teaspoon ground white pepper
1/2 teaspoon ground black pepper
1/4 teaspoon dried thyme
1/4 teaspoon dried basil
1/4 teaspoon dried oregano
4 salmon fillets, skin and bones removed
1/2 cup unsalted butter, melted

Directions

In a small bowl, mix paprika, cayenne pepper, onion powder, salt, white pepper, black pepper, thyme, basil and oregano.

Brush salmon fillets on both sides with 1/4 cup butter, and sprinkle evenly with the cayenne pepper mixture. Drizzle one side of each fillet with 1/2 remaining butter.

In a large, heavy skillet over high heat, cook salmon, butter side down, until blackened, 2 to 5 minutes. Turn fillets, drizzle with remaining butter, and continue cooking until blackened and fish is easily flaked with a fork.

Salmon Sarciado

Ingredients

2 salmon steaks
salt and pepper to taste
3 tablespoons cooking oil, divided
1 onion, chopped
2 cloves garlic, crushed
2 tomatoes, diced
1 egg, beaten

Directions

Season both sides of the salmon steaks with salt and pepper.

Heat 2 tablespoons cooking oil in a skillet over medium heat. Briefly fry the salmon in hot oil until lightly cooked, about 2 minutes per side. Remove from skillet and set aside.

Add 1 tablespoon cooking oil to the skillet and allow to get hot before adding the onion and garlic; cook and stir the onion and garlic in the hot oil until fragrant, about 5 minutes. Stir the diced tomatoes into the mixture and season with salt and pepper. Continue cooking until the moisture from the tomatoes makes a sauce, about 5 minutes more. Return the salmon to the skillet and allow to simmer in the sauce until the fish flakes easily with a fork, about 10 minutes. Stir the beaten egg into the sauce and stir until well integrated; serve hot.

Pasta and Salmon Salad

Ingredients

1 (8 ounce) package tri-colored pasta assortment
3 tablespoons curry powder
3/4 pound medium shrimp, in the shell
1/4 pound smoked salmon, chopped
1 1/2 cups frozen green peas, thawed
1 tablespoon chopped fresh tarragon
1 teaspoon lemon juice
3 tablespoons olive oil
salt to taste
ground black pepper to taste

Directions

Fill a large saucepan with salted water and bring to a boil. Add the curry powder, let it dissolve, then add the pasta. When the pasta is cooked but still firm, drain and cool with running water. Drain again thoroughly and place in a large salad bowl.

Fill a large pot with salted water and bring to a boil. Boil the shrimp until they turn pink and curl slightly, 2-3 minutes. Drain, place under cold running water and drain again. Peel and devein the shrimp and set aside.

To the pasta add the cooked shrimp, smoked salmon and green peas. In a small bowl stir together the tarragon, lemon juice, and salt and pepper to taste until well mixed. Add the oil and stir vigorously until blended.

In a small bowl stir together the tarragon, lemon juice, and salt and pepper to taste until well mixed. Add the oil and stir vigorously until blended.

Pour dressing over pasta dish. Toss well and serve.

Smoked Salmon Pesto Pasta

Ingredients

5 ounces smoked salmon, cut into small pieces
1 onion, chopped
1 clove crushed garlic
2 cups sliced fresh mushrooms
3/4 cup prepared basil pesto sauce
3 tablespoons tomato paste
2 tablespoons olive oil
1 tablespoon chopped fresh basil
1/4 cup water
8 ounces spaghetti

Directions

Cook pasta in a large pot of boiling water until al dente.

In a skillet, heat olive oil over medium heat. Add onion, mushrooms, and garlic until onion is transparent and mushrooms are tender. Stir in tomato paste, pesto sauce, fresh basil, water, and smoked salmon; cook gently for 5 to 10 minutes, or until desired consistency is achieved.

Drain pasta. Serve sauce over noodles.

Baked Salmon with Herbs

Ingredients

2 1/2 cups soft bread crumbs
4 garlic cloves, minced
2 tablespoons grated Parmesan cheese
2 teaspoons dried parsley flakes
1 teaspoon dried thyme
1 teaspoon dried rosemary, crushed
1/2 teaspoon salt
1/4 teaspoon pepper
2 tablespoons butter, melted
1 (3 pound) salmon fillet

Directions

Line a 15-in. x 10-in. x 1-in. baking pan with foil; coat foil with nonstick cooking spray. Set aside. In a bowl, combine the bread crumbs, garlic, Parmesan cheese, parsley, thyme, rosemary, salt and pepper. Add butter; toss to coat evenly.

Place salmon on prepared pan. Spray with nonstick cooking spray and pat with bread crumb mixture. Bake, uncovered, at 350 degrees F for 35-40 minutes or until fish flakes easily with a fork.

Red Salmon Pate

Ingredients

1 (7 ounce) can salmon, drained,
flaked and bones removed
1 (8 ounce) package cream
cheese, softened
1 teaspoon prepared horseradish
1 tablespoon lemon juice
2 teaspoons grated onion
1 tablespoon chopped fresh
parsley
1/2 cup chopped pecans
(optional)

Directions

In a medium bowl, mix together the salmon, cream cheese, horseradish, lemon juice, and onion. Chill if necessary until firm enough to handle, then form into a ball. Roll in parsley and/or pecans. Refrigerate until serving. Serve with assorted crackers.

Salmon with Lemon and Dill

Ingredients

1 pound salmon fillets
1/4 cup butter, melted
5 tablespoons lemon juice
1 tablespoon dried dill weed
1/4 teaspoon garlic powder
sea salt to taste
freshly ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Place salmon in the baking dish. Mix the butter and lemon juice in a small bowl, and drizzle over the salmon. Season with dill, garlic powder, sea salt, and pepper.

Bake 25 minutes in the preheated oven, or until salmon is easily flaked with a fork.

Shell Pasta Salad with Salmon and Green Beans

Ingredients

1 cup seashell pasta
1/4 pound fresh green beans, cut into 1-inch lengths
1/4 cup low-fat cottage cheese
1/4 cup plain yogurt
1 tablespoon lemon juice
1/4 cup chopped fresh dill weed
2 (6 ounce) cans salmon, drained
ground black pepper to taste
8 leaves lettuce

Directions

Bring a large pot of salted water to a boil, add pasta and cook until al dente. Drain and rinse pasta under cold running water. Drain again and set aside.

Blanch green beans in boiling water for 2 minutes. Drain and rinse under cold running water. Drain again and set aside.

In food processor or through a sieve, puree cottage cheese. Combine with yogurt and lemon juice; mix well

In a large bowl, combine pasta, green beans, yogurt mixture and dill; stir to mix. Discard skin from salmon and break into chunks; add to salad and stir gently to mix. Add pepper to taste. Line serving plate with lettuce leaves and mound salad on top.

Salmon Rosemary Burgers

Ingredients

2 1/2 pounds king salmon fillet,
skinned and de-boned
1 cup dry bread crumbs
1/2 cup minced red onion
1 tablespoon Dijon mustard
2 teaspoons prepared horseradish
2 eggs, lightly beaten
1 tablespoon minced fresh
rosemary
1/2 teaspoon salt
1/2 teaspoon freshly ground black
pepper
2 tablespoons olive oil

Directions

Prepare the salmon by cutting into strips, cutting the strips crosswise, and chopping the fish until well minced. Be sure to remove any remaining bones.

In a large bowl, mix the minced salmon with bread crumbs, red onion, Dijon mustard, horseradish, and eggs. Season with rosemary, salt, and pepper. Chill at least 30 minutes in the refrigerator.

Preheat an outdoor grill for medium-high heat.

Form the salmon mixture into 8 burger patties. Lightly coat each patty with olive oil.

Place salmon patties on the grill, and cook 4 or 5 minutes on each side.

Summer Salmon Skewers

Ingredients

2 (6 ounce) skinless salmon fillets,
about 1-inch thick, cut into 2-inch
strips
1/3 cup lemon juice
1/4 cup white wine
1 tablespoon chopped fresh mint
1 tablespoon chopped fresh dill
2 tablespoons chopped fresh
parsley
2 tablespoons minced garlic
1 pinch crushed red pepper flakes
1/4 cup olive oil

Directions

Preheat grill for medium-low heat.

Lie the salmon in the bottom of a baking dish. Whisk together the lemon juice, wine, mint, dill, parsley, garlic, and red pepper flakes in a bowl. Slowly drizzle in the olive oil while whisking vigorously. Pour the mixture over the salmon. Marinate the salmon in the refrigerator for no more than 30 minutes.

Thread the salmon onto metal or soaked wooden skewers lengthwise. Cook on preheated grill until opaque in the center, about 4 minutes per side. Serve immediately.

Curried Salmon Pasta Salad

Ingredients

1 cup dry pasta, such as macaroni or small shells
8 ounces cooked, skinned salmon
1/2 cup minced red or yellow onion
1 cup diced celery
1 medium red apple, diced
1/2 cup chopped walnuts or dry-roasted, unsalted peanuts

Dressing:

1 (6 ounce) container fat-free yogurt
2 tablespoons olive oil
1 tablespoon curry powder
2 teaspoons fresh lemon juice
2 cloves garlic, crushed
1 teaspoon Dijon mustard
1/2 teaspoon salt (or to taste)
Freshly ground black pepper, to taste

Directions

Cook pasta per package directions; drain and rinse. In a large bowl, combine first six ingredients. In a small bowl, combine dressing ingredients. Pour dressing over salad; toss. Refrigerate, or serve at room temperature.

Mom's Smoked Salmon Fried Rice

Ingredients

6 cups water
3 cups long grain white rice,
uncooked
3 tablespoons cooking oil, divided
2 eggs, beaten
1/2 onion, finely chopped
1 green onion, chopped
4 ounces smoked salmon,
chopped
1/2 cup frozen peas
salt and freshly ground pepper, to
taste

Directions

Pour the water into a saucepan, add the rice, and bring to a boil. Cover, reduce heat to low, and simmer until rice is tender and water is absorbed, about 20 minutes. Set aside.

Meanwhile, place 2 tablespoons of cooking oil into a large skillet and heat over medium heat. Stir in the eggs and cook until scrambled to desired consistency. Remove eggs from the pan, and set aside.

Using the same skillet, add the remaining 1 tablespoon oil, and heat over medium heat. Stir in the onion and green onion; cook until the onion is transparent, about 5 minutes. Stir in the salmon, rice, peas, and scrambled eggs, and toss until evenly blended. Cook and stir rice mixture until heated through. Season to taste with salt and pepper.

Salmon Steaks with Dill Sauce

Ingredients

1 1/2 cups water
1 medium onion, sliced
1 tablespoon lemon juice
1 teaspoon chicken bouillon granules
1 teaspoon salt
4 salmon steaks (1 inch thick)
DILL SAUCE:
1 tablespoon finely chopped onion
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1 teaspoon dill weed
1/2 teaspoon salt
1/8 teaspoon pepper
1 1/2 cups milk

Directions

In a large skillet, combine the first five ingredients; bring to a boil. Add salmon. Reduce heat; cover and simmer for 15-20 minutes or until fish flakes easily with a fork. Meanwhile, in a saucepan, saute onion in butter until tender. Stir in flour, dill, salt and pepper until blended; gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the salmon.

Pressed Smoked Salmon Mousse Appetizer

Ingredients

50 cherry tomatoes
1 (8 ounce) package cream cheese, softened
2 ounces smoked salmon, finely chopped
2 1/2 tablespoons heavy cream
3 drops lemon juice
ground black pepper to taste

Directions

Rinse and dry the tomatoes, and cut a thin slice off the top and bottom of each tomato with a serrated knife. Scoop out the pulp and seeds, and place the tomatoes on a platter lined with paper towels to drain. Refrigerate until needed.

Combine the softened cream cheese, smoked salmon, cream, lemon juice, and black pepper, and beat with a hand mixer until filling is soft and well-blended. Scoop the mixture into the barrel of a cookie press or into a pastry bag fitted with a star tip. Squeeze a small amount of the salmon filling into each cherry tomato.

Salmon Puffs

Ingredients

8 ounces smoked salmon,
chopped
12 ounces crumbled feta cheese
1/4 teaspoon ground black
pepper
1/8 teaspoon minced garlic
1 (17.5 ounce) package frozen
puff pastry, thawed
1 egg white, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Line two baking sheets with parchment paper.

Combine smoked salmon, feta cheese, black pepper and garlic.

Roll out puff pastry on lightly floured surface to form a 12x12 inch sheet. Cut sheet into 16 3x3 inch squares. Place a spoonful of salmon filling in the center of each square. Pull together corners of each square to form 16 small packets. Brush packets with egg whites and place on prepared baking sheets.

Bake in preheated oven until packets are golden, about 20 minutes. Serve warm.

Salmon Marinade

Ingredients

1/4 cup lime juice
1/4 cup Worcestershire sauce
1 pinch dried thyme
1 tablespoon vegetable oil

Directions

In a small bowl, stir together the lime juice, Worcestershire sauce, thyme and vegetable oil. Mix well.

Cover all surfaces of fish fillet with marinade. Refrigerate and let stand as little as 30 minutes or as long as overnight.

Orange Salmon

Ingredients

2 blood oranges, peeled and sliced into rounds
1 pound salmon fillets
1/2 teaspoon freshly grated nutmeg
1 cup red wine

Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange orange slices in a single layer in the bottom of a medium baking dish. Place salmon on oranges, and sprinkle with nutmeg. Pour red wine over the salmon.

Cover, and bake 20 to 25 minutes in the preheated oven, until easily flaked with a fork.

Super Simple Salmon

Ingredients

1 tablespoon garlic powder
1 tablespoon dried basil
1/2 teaspoon salt
4 (6 ounce) salmon
2 tablespoons butter
4 lemon wedges

Directions

Stir together the garlic powder, basil, and salt in a small bowl; rub in equal amounts onto the salmon fillets.

Melt the butter in a skillet over medium heat; cook the salmon in the butter until browned and flaky, about 5 minutes per side. Serve each piece of salmon with a lemon wedge.

Alternative Baked Salmon

Ingredients

1 tablespoon olive oil
1 small yellow onion, chopped
1/2 teaspoon dried minced garlic
salt and pepper to taste
1/2 cup herb seasoned bread crumbs
2 tablespoons mayonnaise, or as needed
1 teaspoon mustard powder
2 salmon fillets (about 1 inch thick)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a baking sheet, and set aside.

Heat oil in a skillet over medium-high heat. Saute onion with dried garlic, salt and pepper until tender. Transfer to a medium bowl, and mix with bread crumbs, mustard powder and mayonnaise. If necessary, add more mayonnaise to achieve a paste like consistency.

Place salmon fillets onto the greased baking sheet, and press the crumb mixture on the top so that it is about 1/4 inch thick.

Bake for 10 minutes in the preheated oven, until salmon is easily cut with a fork, then broil for 5 minutes to crisp the top.

Grilled Salmon with Creamy Tarragon Sauce

Ingredients

1 pound salmon fillet
1 tablespoon olive or canola oil
1 cup plain yogurt
1/4 cup chopped green onions
1 tablespoon minced fresh tarragon
1 tablespoon mayonnaise
2 teaspoons lime juice
1/2 teaspoon hot pepper sauce

Directions

Brush salmon on both sides with oil. Coat grill rack with nonstick cooking spray before starting the grill. Place salmon, skin side down, on grill rack. Grill, covered, over medium heat for 20-25 minutes or until fish flakes easily with a fork.

For sauce, combine the remaining ingredients in a small bowl. Serve with the salmon.

Salmon in Lemon-Dill Sauce

Ingredients

4 (5 ounce) salmon fillets
5 tablespoons fresh lemon juice, divided
3/4 teaspoon dried dill weed
3/4 teaspoon lemon pepper
10 tablespoons butter, divided
1 shallot, minced
1 tablespoon white wine vinegar
5 tablespoons white wine, divided
1/2 cup heavy cream
1/2 cup milk
1/2 teaspoon dill weed
1 teaspoon parsley
1 teaspoon dried thyme
salt and white pepper to taste

Directions

Place salmon in a shallow dish, and rub with 3 tablespoons lemon juice. Season with dill weed and lemon pepper. Cover, and allow to stand 10 to 15 minutes.

Heat 2 tablespoons butter in a saucepan over medium heat, and saute shallot 2 minutes, until tender. Mix in remaining lemon juice, vinegar, and 1/4 cup wine. Simmer until reduced by at least 1/2. Stir in cream and milk. Season with dill, parsley, thyme, salt, and white pepper. Cook and stir until thickened. Whisk in 1/4 cup butter. Set aside and keep warm.

Heat remaining 1/4 cup butter in a skillet over medium heat. Place salmon in the skillet, skin side up, and cook 1 to 2 minutes, until seared. Set salmon aside. Deglaze the skillet with remaining 1 tablespoon wine, then mix in the cream sauce. Return salmon to the skillet, and cook 8 minutes in the sauce, or until easily flaked with a fork. Serve with the sauce.

Baked Orange Salmon with Fennel

Ingredients

1 small fennel bulb, trimmed and diced
1 tablespoon olive oil
2 (8 ounce) salmon fillets
1/2 cup orange juice
1 pinch Old Bay Seasoning

Directions

Preheat the oven to 350 degrees F (150 degrees C).

In a medium skillet over medium heat, cook fennel in olive oil until translucent, about 20 minutes.

Place the fillets skin side down in a glass baking dish. Pour the orange juice over the fillets. Sprinkle fennel over in an even layer, and season with OLD BAY. Cover the dish with aluminum foil.

Bake for 20 to 25 minutes, or until fish flakes easily with a fork.

Salmon and Rice Balls

Ingredients

1/2 cup uncooked white rice
1/2 cup water
2 (14.75 ounce) cans salmon,
drained and flaked
1/2 cup grated carrot (optional)
1/4 cup chopped onion
2 eggs
salt and pepper to taste
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup water

Directions

Bring the rice and 1/2 cup water to a boil in a saucepan over high heat. Reduce heat to medium-low, and cover; simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes. Fluff with fork, and allow to cool.

Preheat oven to 350 degrees F (175 degrees C). Spray an 11 x 9 baking pan with cooking spray.

Remove the skin from the salmon (and bones if you prefer). Combine salmon, optional carrots, onions, eggs, cooled rice, and salt and pepper in a large bowl. Mix well with your hands. Form into 8 (tennis ball sized) balls, using about 3/4 cup salmon mixture per portion. Arrange balls in the prepared pan, allowing room for them to expand. Mix the soup and 1/2 cup water together in a small bowl; pour over the salmon balls. Cover with foil.

Bake in the preheated oven for 1 hour. Allow salmon balls to rest for a few minutes before serving.

Crumb-Topped Salmon

Ingredients

1 1/2 cups soft bread crumbs
2 tablespoons minced fresh parsley
1 tablespoon minced fresh thyme
2 garlic cloves, minced
1 teaspoon grated lemon peel
1/2 teaspoon salt
1/4 teaspoon lemon-pepper seasoning
1/4 teaspoon paprika
4 (6 ounce) salmon fillets
Refrigerated butter-flavored spray*

Directions

In a bowl, combine the first eight ingredients; set aside. Pat salmon dry. Place, skin side down, in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Spritz salmon with butter-flavored spray; cover with crumb mixture. Spritz crumbs with butter-flavored spray. Bake, uncovered, at 350 degrees F for 15-20 minutes or until fish flakes with a fork.

Citrus Broiled Alaska Salmon

Ingredients

4 large oranges
8 (4 ounce) fillets salmon
2 teaspoons red wine vinegar
1/2 cup chopped green onions
2 teaspoons cracked black pepper

Directions

Preheat the oven's broiler.

Slice, peel, and pith oranges; slice crosswise into 1/4 inch rounds. Season fillets with salt. Place salmon fillets on broiling pan.

Place the pan of fillets 4 to 6 inches from heat. Cook for 15 minutes under the preheated broiler, or 10 minutes per inch of thickness. Remove from broiler just before they are cooked through. Sprinkle with vinegar. Arrange orange rounds on top. Sprinkle with green onions and cracked black pepper. Broil 1 minute longer.

Cedar Plank Salmon

Ingredients

- 1 (12 inch) cedar plank
- 2 tablespoons sesame oil
- 3 tablespoons brown sugar
- 1 teaspoon dried dill weed
- 1 tablespoon sesame seeds
- 3 tablespoons water
- 4 (6 ounce) salmon fillets, with skin
- 1 teaspoon freshly ground black pepper (optional)
- 1 tablespoon soy sauce (optional)
- 1 lemon, cut into wedges (optional)

Directions

Soak the cedar plank in water for at least 2 hours and up to 12.

Preheat the oven to 325 degrees F (165 degrees C).

Place the salmon on the plank, skin side down. In a small bowl, stir together the sesame oil, brown sugar, dill weed and sesame seeds. Stir in just enough water to make it liquid. Season with pepper and soy sauce if desired. Spoon the mixture over the salmon so it is fully coated.

Bake for 30 to 40 minutes in the preheated oven, until the fillet can be flaked with a fork.

Salmon Ceviche

Ingredients

1/4 teaspoon white sugar
2 1/2 tablespoons sea salt
1/2 teaspoon chili paste or sauce
1/4 cup fresh lime juice
1/4 teaspoon fresh ground pepper
1/4 teaspoon cumin
1/4 cup extra virgin olive oil
1 clove garlic, minced
1/4 cup minced red onion
1 ripe tomato, finely diced
2 tablespoons minced fresh cilantro
1 pound very fresh salmon fillets (sushi-grade preferred), thinly sliced
1 avocado, sliced

Directions

In a large glass or plastic bowl, dissolve the sugar, salt, and chili paste in the lime juice. Season with pepper and cumin. Stir in the olive oil, garlic, onion, tomato, and cilantro. Gently mix in the salmon, then cover, and refrigerate for 4 hours.

To serve, drain the excess liquid from the salmon, then gently stir in the avocado slices, and allow to rest at room temperature for 15 minutes.

Salmon Broccoli Bake

Ingredients

1 cup chopped onion
1 tablespoon butter or margarine
1 1/2 cups cooked wild rice
1 (7 ounce) can salmon, drained, flaked and bones removed
1 egg
1/2 cup mayonnaise
1/2 cup grated Parmesan cheese
1 (10 ounce) package frozen cut broccoli, thawed and drained
1 1/2 cups shredded Cheddar cheese, divided

Directions

In a skillet, saute onion in butter until tender. Remove from the heat; stir in rice and salmon. Combine egg and mayonnaise; add to the salmon mixture.

Spoon half into a greased 2-qt. baking dish; top with half of the Parmesan cheese and broccoli. Sprinkle with 1 cup cheddar cheese. Top with the remaining salmon mixture, Parmesan and broccoli.

Bake, uncovered, at 350 degrees for 30 minutes. Sprinkle with remaining cheddar. Bake 5 minutes longer or until cheese is melted.

Grilled Salmon Sandwiches

Ingredients

8 ounces red or pink salmon, well drained
1/3 cup finely chopped celery
2 tablespoons sweet pickle relish, well drained
1/8 teaspoon ground pepper
1/4 cup mayonnaise
8 slices white or Italian bread
1 egg, beaten
2/3 cup milk

Directions

In a small bowl, combine first five ingredients. Divide and spread over 4 slices of bread. Top with remaining bread slices and dip each sandwich into combine egg and milk mixture. Brown on a well-greased griddle or skillet on both sides. Serve immediately.

Easy Salmon

Ingredients

6 (4 ounce) fillets salmon
1 (.7 ounce) package dry Italian-style salad dressing mix
1/2 cup water
2 tablespoons lemon juice
1 cup fresh sliced mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter one 9x13 inch baking dish.

In a cup, combine salad dressing mix, water and lemon juice.

Arrange salmon fillets in a single layer in the prepared baking dish. Pour the water mixture over the top and place the sliced mushrooms over the salmon.

Bake, covered, for 15 minutes. Remove cover and bake for an additional 15 minutes, basting with cooking liquids.

Bell Pepper and Lemon Salmon

Ingredients

1/4 cup olive oil
2 cloves garlic, chopped
1 lemon, juiced
1 pinch kosher salt
2 (8 ounce) salmon fillets
2 tablespoons capers, drained
and rinsed
1/2 red bell pepper, cut into 1/4-
inch strips

Directions

In a shallow dish, mix the olive oil, garlic, lemon juice, and salt. Pierce the salmon fillets on both sides with a fork, and place in the dish. Coat with the olive oil mixture, and marinate at least 1 hour in the refrigerator.

Preheat oven to 375 degrees F (190 degrees C).

Place each salmon fillet on a large sheet of aluminum foil. Fold the foil around the fillets to form packets. Pour the marinade mixture over the fillets, and top with capers and red bell pepper strips. Tightly seal packets, and place in a baking dish.

Cook salmon 35 minutes in the preheated oven, until easily flaked with a fork.

Salmon Cakes I

Ingredients

5 large potatoes, peeled and halved
3 cups water to cover
1 (14.75 ounce) can canned salmon
1 egg
salt and pepper to taste
1/2 cup all-purpose flour
1 quart vegetable oil for frying

Directions

In a small saucepan, cover peeled potatoes with water. Bring water to a boil and cook until tender, about 15 minutes. Let cool and mash.

In a large bowl, mix together salmon, egg, potatoes, salt and pepper. Mold the mixture into patties (whatever size you choose). Coat both sides of the patties with flour.

Heat oil over a medium-high heat in a large skillet. Fry the patties (2 or 3 at a time) on both sides until golden brown. Drain on paper towels before serving.

Salmon with Fruit Salsa

Ingredients

2 cups chopped seedless watermelon
1 1/2 cups cubed fresh pineapple
1/3 cup chopped sweet red pepper
1/4 cup chopped green onions
1/4 cup minced fresh cilantro
1/4 cup orange juice
1/4 cup lime juice
1 teaspoon chopped jalapeno pepper
1/2 teaspoon salt, divided
1/4 teaspoon pepper, divided
4 (6 ounce) salmon fillets

Directions

For salsa, in a large bowl, combine the first eight ingredients; add 1/4 teaspoon salt and 1/8 teaspoon pepper. Let stand at room temperature for at least 30 minutes.

Coat grill rack with nonstick cooking spray before starting the grill. Sprinkle salmon with remaining salt and pepper. Place on grill rack. Grill, covered, over medium heat for 5 minutes. Turn and grill 7-9 minutes longer or until fish flakes easily with a fork. Serve the salsa with a slotted spoon with salmon.

Mexican Salmon

Ingredients

2 tablespoons olive oil
2 limes, juiced
2 marinated roasted red peppers,
with liquid
1 clove garlic, finely chopped
1/8 teaspoon ground allspice
1/8 teaspoon ground cinnamon
1/4 teaspoon ground cumin
1/4 teaspoon white sugar
salt and pepper to taste
1 1/2 pounds salmon steaks
1 large tomato, cut into thin
wedges
3 green onions, chopped
1 cup shredded lettuce
1 lime, sliced

Directions

In a medium, nonreactive bowl, mix olive oil, juice of 2 limes, roasted red peppers, garlic, allspice, cinnamon, cumin, sugar, salt and pepper. Place salmon steaks in bowl, and rub with the mixture. Cover, and marinate in the refrigerator at least 1 hour.

Preheat the broiler. Arrange salmon steaks on a medium broiler pan, and broil 3 to 5 minutes on each side, until flesh is easily flaked with a fork.

Mix tomato wedges and green onions in a small bowl. Serve salmon with the tomato mixture and lettuce. Garnish with lime wedges.

Salmon Cheese Spread

Ingredients

2 (3 ounce) packages cream cheese, softened
3 tablespoons mayonnaise
1 tablespoon lemon juice
1/2 teaspoon salt
1/2 teaspoon curry powder
1/4 teaspoon dried basil
1/8 teaspoon pepper
1 (7 ounce) can salmon, drained, bones and skin removed
2 green onions, thinly sliced
Crackers

Directions

In a mixing bowl, combine the cream cheese, mayonnaise and lemon juice. Add the salt, curry powder, basil and pepper; mix well. Gently stir in salmon and onions. Cover and refrigerate for at least 1 hour. Serve with crackers.

Salmon Pasta Salad

Ingredients

8 ounces spiral pasta, cooked and drained
2 cups fully cooked salmon chunks
1 1/2 cups cherry tomatoes, quartered
1 medium cucumber, quartered and sliced
1 small red onion, sliced
1/2 cup vegetable oil
1/3 cup fresh lemon or lime juice
1 1/2 teaspoons dill weed
1 garlic clove, minced
3/4 teaspoon salt
1/4 teaspoon pepper
1 head lettuce, torn

Directions

In a large bowl, toss the pasta, salmon, tomatoes, cucumber and onion. For dressing, combine the oil, lemon or lime juice, dill, garlic, salt and pepper; mix well. Pour over pasta. Cover and chill. Serve over lettuce.

Sun-Dried Tomato Cedar Plank Salmon

Ingredients

3 (12 inch) untreated cedar planks
1 (1 1/2-pound) salmon fillet, with skin
2 cups chopped oil-packed sun-dried tomatoes
2 bunches fresh parsley, finely chopped
3/4 cup sun-dried tomato and oregano salad dressing
3/4 cup olive oil

Directions

Soak the cedar planks in water for several hours or overnight.

Preheat an outdoor grill for high heat. Brush the planks with olive oil.

Cut the salmon fillet into three portions. Brush with olive oil and sprinkle parsley and sun-dried tomatoes over the top. Drizzle with salad dressing.

Place the planks on the preheated grill and let them heat up for about 5 minutes. Place the salmon fillets on the planks. Cover and cook for 15 to 20 minutes. Fish is done when it can be flaked with a fork. Remove quickly to avoid over cooking and drying out the fish. Serve piping hot.

BBQ Salmon over Mixed Greens

Ingredients

2 tablespoons chili powder
1 tablespoon garlic powder
1 tablespoon onion powder
3 tablespoons white sugar
1 tablespoon salt
1/2 teaspoon ground allspice
1/2 teaspoon ground cumin
1/4 teaspoon ground white pepper
1 tablespoon paprika
6 (6 ounce) fillets salmon
olive oil
1 1/2 cups tomato-vegetable juice cocktail
1 tablespoon balsamic or cider vinegar
1/2 cup chopped tomatoes
4 tablespoons olive oil
1 pound mixed salad greens, rinsed and dried

Directions

In a small bowl, mix together chili powder, garlic powder, onion powder, sugar, salt, allspice, cumin, white pepper, and paprika. Reserve 1 1/2 tablespoons of the mixture for the vinaigrette, and sprinkle remaining spice mixture over salmon fillets. Cover, and refrigerate for 6 hours.

Preheat grill for high heat.

Lightly oil grill grate, and spread a small amount of olive oil on salmon fillets. Cook salmon 4 to 5 minutes per side, or until easily flaked with a fork.

In a small bowl, mix together tomato-vegetable juice cocktail, vinegar, tomatoes, olive oil, and reserved spice mixture to make vinaigrette. Place salad greens in a large bowl, drizzle with vinaigrette, and toss to coat.

Divide greens among individual serving plates. Top each plate with a salmon fillet, and spoon any remaining vinaigrette over the salmon.

Sara's Soy Marinated and Cream Cheese-Stuffed

Ingredients

1 cup low sodium soy sauce
3 tablespoons honey
2 tablespoons whole grain Dijon mustard
1 teaspoon ground ginger
4 cloves garlic, minced
1/2 teaspoon red pepper flakes, or to taste
4 (8 ounce) salmon fillets or steaks

3/4 cup cream cheese, softened
3 green onions, finely chopped
1/2 teaspoon whole grain Dijon mustard

1/2 cup teriyaki sauce
1 tablespoon sesame seeds

Directions

Stir together the soy sauce, honey, 2 tablespoons mustard, ginger, garlic, and red pepper flakes in a medium bowl. Arrange the salmon fillets in a shallow dish. Pour the marinade over the salmon, turning fillets to coat both sides. Cover, and refrigerate for 20 to 30 minutes.

Meanwhile, make the salmon stuffing by combining the cream cheese, green onions, and 1/2 teaspoon mustard in a small bowl. Refrigerate until ready to cook the salmon.

Preheat oven to 400 degrees F (200 degrees C). Line a baking dish with foil, and lightly grease foil.

Remove salmon from marinade. Cut a slit in the thickest part of each fillet to make a small pocket. Spoon cream cheese mixture into the pocket. Place salmon in prepared baking dish.

Cook salmon in preheated oven for 10 to 15 minutes. Remove from oven; spoon teriyaki sauce over fillets and sprinkle with sesame seeds. Reduce heat to 300 degrees F (150 degrees C). Cook until fish is easily flaked with a fork, about 5 minutes more.

Salmon Salad

Ingredients

2 (6 ounce) cans pink salmon,
drained
1/2 cup finely sliced green onions
1/2 cup finely chopped celery
1/4 cup mayonnaise
3/4 teaspoon lemon juice
3/4 teaspoon dried dill
3/4 teaspoon seasoned salt

Directions

In a bowl, combine salmon, green onions, celery, mayonnaise, and lemon juice. Season with dill and salt. Mix well.

Poached Salmon II

Ingredients

1/2 cup dry white wine
1/2 cup water
2 pounds salmon fillets, cut into 4 pieces
2 tablespoons butter, softened
1 1/2 teaspoons dried parsley
1 1/2 teaspoons chopped garlic
salt and pepper to taste

Directions

Heat wine and water over medium high heat in a large non-stick skillet for 5 minutes.

Slide salmon pieces into poaching liquid and dot with butter. Sprinkle with dried parsley, garlic, salt and pepper.

Bring to a slow boil, reduce heat to medium and poach until salmon flesh is firm, about 10 to 15 minutes.

Simple Salmon and Spinach Sandwiches

Ingredients

1 (7.5 ounce) can salmon, drained and flaked
3 tablespoons thousand island salad dressing
1 green onion, chopped
4 slices whole wheat bread, toasted
20 whole fresh spinach leaves

Directions

Place the salmon and thousand island dressing in a bowl, and mash with a fork to combine. Stir in the green onion, cover, and refrigerate about 15 minutes.

To make the sandwiches, place 5 whole spinach leaves on two toasted slices of bread, covering as much of the slice as possible. Spread half of the salmon mixture on top of each sandwich, and top with 5 more leaves of spinach. Place the remaining slices of toasted bread on top.

Easy Salmon Acqua Pazza

Ingredients

1 pound salmon fillets, skin removed
1/2 white onion, thinly sliced
1/2 tomato, diced
1 tablespoon garlic powder, or to taste
1 tablespoon onion powder, or to taste
2 tablespoons white wine
2 tablespoons extra-virgin olive oil
sea salt and fresh black pepper to taste

Directions

Place the salmon fillets in an 8x8-inch microwave-safe baking dish, and place the onion and tomato on the fillets. Sprinkle with garlic powder and onion powder, drizzle with white wine and olive oil, and wrap the dish with plastic wrap.

Microwave on High power setting until the salmon is opaque, about 6 minutes. Carefully peel off the plastic wrap to avoid steam, and season with salt and pepper to taste.

Salmon Fettuccini with Blue Cheese and Olives

Ingredients

8 ounces dry fettuccini noodles
3 tablespoons olive oil
1/2 cup finely chopped onion
1/2 cup finely chopped green bell pepper
2 tablespoons dried Italian seasoning
1/2 cup pitted kalamata olives
1 lemon, juiced
1 (14.75 ounce) can red salmon, drained
1 (8 ounce) container light sour cream
1 (8 ounce) container low-fat plain yogurt
2 ounces blue cheese, crumbled

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large heavy skillet over medium heat. Saute onion and bell pepper until onion is soft and translucent. Add Italian seasoning and kalamata olives. Stir in lemon juice, and cook 10 minutes, or until liquid is reduced. Stir in salmon, sour cream, yogurt and blue cheese. Toss with cooked pasta until evenly coated.

Swedish Sour Cream and Caviar Sauce for

Ingredients

1 cup sour cream
1 (8 ounce) container creme fraiche
1/2 cup mayonnaise
4 tablespoons chopped fresh dill
1 pinch white pepper
3 1/2 ounces red lumpfish caviar

Directions

In a bowl, stir together sour cream, creme fraiche, mayonnaise, dill, and white pepper. Carefully mix in caviar. Cover, and refrigerate at least 1 hour before serving.

Salmon in Oyster Sauce

Ingredients

2 tablespoons oil
2 cloves garlic, crushed
1/4 cup brown sugar
3 green onions, sliced
1/4 cup oyster sauce
1 cup water
2 pounds salmon fillets
1 tablespoon cornstarch
2 tablespoons warm water

Directions

Heat oil in a medium skillet over medium heat. Stir in garlic and brown sugar, and cook until garlic is lightly browned. Stir in green onions, and cook until tender. Mix in oyster sauce and water.

Place salmon fillets into skillet, and reduce heat to medium low. Spoon sauce mixture over fillets. Cook 10 to 15 minutes, until fish is easily flaked with a fork.

Remove fish from skillet, and set aside. Mix cornstarch and warm water into the remaining sauce mixture. Stir until thickened to desired consistency. Pour over salmon to serve.

Salmon Deviled Eggs with Homemade

Ingredients

Homemade Mayonnaise:

2 egg yolks, room temperature
1 clove garlic, pressed
1/2 cup vegetable oil
1 pinch salt and pepper to taste
2 tablespoons red wine vinegar, or to taste

12 eggs
1 shallot, minced
1 (6 ounce) can salmon, drained and flaked
1 pinch salt and pepper to taste

Directions

To make the mayonnaise, beat the egg yolks in a medium bowl with an electric mixer or hand blender. Slowly blend in the oil, one tablespoon at a time while mixing constantly. Continue to add oil until the consistency is a little thicker than regular mayonnaise. Pierce the garlic clove, and stir it around in the mixture until it releases its juice. Remove the garlic and season with salt and pepper. Mix in the red wine vinegar 1 teaspoon at a time. Go slow, this will thin the mayonnaise a bit.

Place the eggs in a large pot with enough water to cover. Bring to a boil, then simmer for 10 minutes. Remove from the heat, drain and cool. Peel off the shells, and cut eggs in half lengthwise. Remove the yolks, and place them into a medium bowl. Place the egg whites on a serving plate.

To the yolks, add shallot, salmon, 1/2 cup of the mayonnaise, salt and pepper. Mix until well blended. If the mixture seems dry, stir in more mayonnaise. Spoon into the egg white halves and chill or serve.

Spicy Garlic Salmon

Ingredients

2 cloves garlic, crushed
1 dried red chile pepper
1 tablespoon olive oil
1 teaspoon whole grain mustard
2 tablespoons fresh lime juice
sea salt to taste
freshly ground black pepper
2 (6 ounce) fillets salmon

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a medium baking dish with aluminum foil. Lightly grease foil.

With a mortar and pestle, grind together the garlic, chile pepper, and olive oil. Mix into a thick paste with the mustard, lime juice, salt, and pepper. Place the salmon fillets in the prepared baking dish, and coat with the paste mixture.

Bake salmon 25 minutes in the preheated oven, or until fish is easily flaked with a fork.

Sensational Salmon Loaf

Ingredients

1 (14.75 ounce) can salmon,
drained and flaked
1 1/2 cups crushed saltine
crackers
1 egg, slightly beaten
1/2 cup diced green bell pepper
1/2 cup diced onion
1/4 cup milk
1/2 teaspoon Worcestershire
sauce
1 dash hot pepper sauce
(optional)
black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9-inch baking dish.

In a large bowl, stir together salmon, crackers, egg, bell pepper, and onion. Mix in milk, Worcestershire sauce, and hot pepper. Season with black pepper. Mix well with your hands, and spread into baking dish.

Bake in a preheated oven until the top is golden brown and a toothpick inserted into the center comes out clean, about 45 minutes. Cut into squares to serve.

Creamy Dill Salmon Steaks

Ingredients

1/2 cup chopped green onions
1 tablespoon butter or margarine
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/2 cup half-and-half cream
2 tablespoons white wine or
chicken broth
2 tablespoons chopped fresh dill
4 salmon steaks (1 inch thick)

Directions

In a large skillet, saute the onions in butter. Add the soup, cream, wine or broth and dill. Place salmon steaks on top. Cover and simmer for 15 minutes or until fish flakes easily with a fork.

Lemon Salmon Soup

Ingredients

2 pounds potatoes, peeled and cubed
1 pound salmon fillets
water to cover
2 tablespoons butter
1 tablespoon lemon zest
1 1/2 teaspoons salt
ground black pepper to taste
1 pinch dried oregano
1 pinch dried thyme
1 pinch dried basil
2 cups milk

Directions

Layer the potatoes and salmon into the bottom of a slow cooker. Pour enough water into the slow cooker to cover. Add the butter, lemon zest, salt, pepper, oregano, thyme, and basil. Loosely cover and cook on Low for 4 to 5 hours. Stir in the milk and cover tightly; cook another 1 to 2 hours.

Smoked Salmon Mousse

Ingredients

4 ounces smoked salmon
2 tablespoons heavy cream
1 (8 ounce) package cream
cheese, softened
1/2 lemon, juiced
1/2 teaspoon dried dill weed to
taste
salt and pepper to taste
1 ounce salmon roe

Directions

Place smoked salmon in a blender or food processor, and blend until smooth. Mix in heavy cream, cream cheese, juice of half of a lemon, dried dill weed, salt and pepper. Blend to desired consistency. Transfer to a medium serving dish, and garnish with salmon roe.

Grilled Salmon II

Ingredients

4 (4 ounce) fillets salmon
1/4 cup peanut oil
2 tablespoons soy sauce
2 tablespoons balsamic vinegar
2 tablespoons thinly sliced green onion
1 1/2 teaspoons brown sugar
1 clove garlic, minced
3/4 teaspoon ground ginger
1/2 teaspoon crushed red pepper flakes
1/2 teaspoon sesame oil
1/8 teaspoon salt

Directions

Whisk together peanut oil, soy sauce, balsamic vinegar, green onions, garlic, brown sugar, ginger, red chile flakes, sesame oil, and salt. Place fish in a glass dish, and pour marinade over all. Cover with plastic wrap, and refrigerate for 4 to 6 hours.

Preheat barbecue or gas grill.

Oil the grill rack, and adjust height to 5 inches from coals. Remove salmon from marinade, and place on grill. Grill for 10 minutes per inch of thickness, measured at thickest part, or until fish just flakes when tested with a fork. Turn halfway through cooking.

Alder Plank Smoked Salmon

Ingredients

brine
1 (3 pound) salmon fillet
freshly ground black pepper to taste
1/8 cup packed brown sugar
1/2 teaspoon salt
1 tablespoon water

Directions

Soak the salmon fillet in a brine solution for at least 4 hours, but preferably overnight. Also, submerge the alder wood plank in water, placing a heavy object on top of it to prevent floating.

Preheat an outdoor smoker for 160 to 180 degrees F (70 to 80 degrees C).

Remove the salmon from the brine, rinse thoroughly under cold running water, and pat dry with paper towels. Remove the wood plank from the water, and lay the fish out on the plank. Season with freshly ground black pepper.

Smoke the salmon for at least 2 hours, checking after 1 1/2 hours for doneness. The fish is done when it flakes with a fork, but it should also not be too salty. As the fish smokes, the salt content reduces. Adjust the cooking time and salty flavor to your taste. (Note: Smoking a fillet can take 2 to 6 hours depending on your taste, the size of the fillet, and the fat content of the fish.)

During the last 30 minutes of smoking, mix together the brown sugar and water to form a paste. Brush this liberally onto the salmon.

Cedar Plank-Grilled Salmon with Garlic, Lemon

Ingredients

1 (3 pound) whole filet of salmon, skin on, scored (up to but not through the skin) into serving pieces
6 tablespoons extra-virgin olive oil
4 large garlic cloves, minced
1/4 cup minced fresh dill
2 teaspoons salt
1 teaspoon ground black pepper
1 teaspoon lemon zest, plus lemon wedges for serving

Directions

Soak an untreated cedar plank (or planks) large enough to hold a side of salmon (5 to 7 inches wide and 16 to 20 inches long) in water, weighting it with something heavy, like a brick, so it stays submerged 30 minutes to 24 hours.

When ready to grill, either build a charcoal fire in half the grill or turn grill burners on high for 10 minutes. Meanwhile, mix oil, garlic, dill, salt, pepper and lemon zest; rub over salmon and into scored areas to coat.

Place soaked cedar on hot grill grate, close lid, and watch until wood starts to smoke, about 5 minutes. Transfer salmon to hot plank, move salmon off direct charcoal heat or turn burners to low, and cook covered until salmon is just opaque throughout (130 on a meat thermometer inserted in the thickest section) 20 to 25 minutes or longer, depending on thickness and grill temperature. Let sit 5 minutes; serve with lemon wedges.

Easy Smoked Salmon Pasta

Ingredients

1 (8 ounce) package linguine pasta
1 tablespoon butter
1 tablespoon extra-virgin olive oil
1 shallot, minced
1 ounce smoked salmon, cut into small pieces
1 tablespoon reduced-fat cream cheese
3 tablespoons milk

Directions

Fill a large pot with lightly-salted water and bring to a rolling boil. Stir the linguine into the water and return to a boil. Cook uncovered until the pasta has cooked through but is still firm to the bite, about 11 minutes; drain, reserving 2 tablespoons of the water.

Melt the butter with the olive oil in a saucepan over medium-low heat; when the mixture begins to bubble, add the shallots and cook until softened. Stir the salmon, cream cheese, and milk into the shallot mixture. Mix the reserved water from the pasta into the mixture. Transfer to a large bowl and toss with the pasta to serve.

Simple Salmon Chowder II

Ingredients

4 slices bacon
1/2 cup chopped onion
3 1/2 cups chicken broth
1 (5.5 ounce) package scalloped potato mix
1 (15 ounce) can whole kernel corn
1/4 teaspoon ground black pepper
1 pound salmon fillet
1 cup milk
1/2 cup evaporated milk
1 green onion, thinly sliced
1/2 teaspoon dried dill

Directions

Dice the bacon and fry in soup pot until crisp. Remove bacon to paper towel.

Add chopped onion to the bacon grease and cook until the onion has softened a bit. Add chicken stock, scalloped potato mix, undrained can of corn, and fresh ground pepper (to your taste). Bring to a boil, then simmer for about 20 minutes.

Meanwhile, trim the tapered edges from the salmon fillet. Smash the trimmings with meat pounder and add to the pot. Check the remaining fillet for stray bones and remove. Cut salmon into 1/2 inch to 3/4 inch cubes and reserve.

When potatoes are rehydrated but still a little firm, add the salmon, bacon, green onion, and the dill. Cook for 5 more minutes. Add the milk and evaporated milk; stir and cook until heated through.

Miso Salmon (Sake Misozuke) with Spinach Sauce

Ingredients

1 1/2 pounds salmon fillet, cut into 4 portions
5 teaspoons salt
1 cup white miso paste
1/4 cup sake
1/4 cup mirin (Japanese sweet wine)

1/4 pound spinach leaves
1 tablespoon water, or as needed
1/2 cup white miso paste
1 tablespoon white sugar
2 egg yolks
2 tablespoons sake

Directions

Season salmon fillets with salt. Cover and refrigerate for 1 hour.

Wipe the excess salt from the salmon fillets, and wrap the fillets with 2 layers of cheesecloth. Mix 1 cup miso, 1/4 cup sake, and mirin together in a bowl. Spread both sides of the wrapped fillets with the miso mixture. Place the salmon in an air-tight container, and refrigerate for at least 5 hours, or overnight.

Heat a small saucepan of water over medium-high heat. Add the spinach, and cook until wilted, 1 to 2 minutes. Drain in a colander, and allow to cool. Place spinach in a food processor. Process until smooth, adding water if the spinach becomes too dry. Set aside.

Mix the remaining 1/2 cup of miso with sugar, egg yolks, and 2 tablespoons sake in the top of a double boiler over barely simmering water, stirring frequently and scraping down the sides with a rubber spatula until thickened. Set aside to cool, then stir in the pureed spinach.

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Lightly grease a baking sheet. Unwrap the cheesecloth, and scrape off excess miso from the salmon fillets. Arrange fillets on the prepared baking sheet.

Broil in the preheated oven until the salmon is golden, about 4 minutes. Flip the fillet over, then brush with the spinach sauce. Continue broiling until the salmon is cooked through and easily flaked with a fork, about 4 minutes more.

Chili Glazed Salmon

Ingredients

4 (6 ounce) salmon fillets, skinless
1/2 cup VH® Sweet Thai Chili
Sauce
2 tablespoons VH® Soya Sauce
2 tablespoons orange juice
PAM® Cooking Spray

Directions

Spray glass baking dish with PAM®. Place salmon in dish.

Stir together VH® Sweet Thai Chili sauce, VH® Soya sauce and orange juice. Pour over salmon.

Bake in a 400 degrees F (205 degrees C) for 15 minutes or until salmon is cooked through.

Honey Coconut Salmon

Ingredients

1 1/2 cups butter
3/4 cup honey
1/4 cup brown sugar
3/4 cup flaked coconut
4 (4 ounce) fillets salmon

Directions

Melt the butter in a saucepan over medium heat, and mix in the honey, brown, sugar, and coconut. Bring to a boil, and remove from heat. Cool slightly, and transfer to a large bowl. Place the salmon in the bowl, and turn to coat. Cover, and marinate at least 30 minutes in the refrigerator.

Preheat oven to 375 degrees F (190 degrees C).

Spread enough of the marinade mixture in a baking dish to coat the bottom. Arrange the salmon in the dish, and pour some of the marinade over the top, being sure to get some of the coconut on the top.

Bake 25 minutes in the preheated oven, basting occasionally with the remaining marinade, until the salmon is flaked easily with a fork. Discard any leftover marinade, or bring to a boil, cook for 5 minutes, and spoon over salmon.

Bacon-Wrapped Salmon

Ingredients

4 (4 ounce) skin-on salmon fillets
1 teaspoon garlic powder
1 teaspoon dried dill weed
salt and pepper to taste
1/2 pound bacon, cut in half

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a baking sheet liberally with olive oil.

Place the salmon fillets onto the baking sheet skin-side-down. Sprinkle the fillets with garlic powder, dill, salt, and pepper. Lay the bacon strips over the fillets to cover completely. Do not overlap the bacon strips.

Bake in the preheated oven until the salmon is no longer translucent in the center, 20 to 25 minutes. Turn the oven on to broil and cook until the bacon has crisped, 1 to 2 minutes.

Asian Salmon Cakes with Creamy Miso and Sake

Ingredients

1 tablespoon vegetable oil
1 teaspoon sesame oil
2 cloves garlic, chopped
1 green onion, chopped
1 tablespoon miso paste
1 cup heavy cream
1/4 cup sake
1/4 cup fresh lime juice
B
1 1/2 cups dry bread crumbs
1 (7 ounce) can salmon, drained
and flaked
1/3 cup chopped onion
1/4 cup chopped fresh cilantro
1 egg
1 tablespoon soy sauce
1 tablespoon water
2 tablespoons vegetable oil

Directions

Heat the vegetable oil and sesame oil in a large skillet over medium heat. Add the green onion and garlic, and cook until tender. Stir in the miso paste and sake until blended. Bring to a simmer then stir in the cream and lime juice. Return to a simmer and cook until thickened, about 7 minutes. Remove from heat and set aside.

In a medium bowl, stir together the bread crumbs, salmon, onion, and cilantro. IN a small bowl, whisk together the egg, soy sauce and water using a fork. Stir about half of this into the salmon mixture, and if it seems dry, stir in a little more until the salmon mixture will stick together in patties.

Heat the oil in a large skillet over medium-high heat. Form the salmon mixture into 2 inch patties for appetizers, or 4 inch patties for a main dish. Fry patties for about 4 minutes per side, or until golden brown. Serve with the sauce drizzled over, or separately for dipping.

Dad's Candied Salmon

Ingredients

1 (2 pound) whole salmon fillet
3 tablespoons dry mustard
1/2 cup brown sugar
1/2 lemon

Directions

Preheat an oven to 425 degrees F (220 degrees C).

Place the salmon onto a baking sheet lined with aluminum foil with the skin side down. Rub the mustard into the flesh of the salmon and then spread the brown sugar evenly over the fish. Squeeze the lemon over the salmon. Bring the edges of the foil together and seal into a packet.

Bake in the preheated oven until the fish flakes easily with a fork, 25 to 30 minutes.

Maple Salmon with Mushroom Couscous

Ingredients

2 tablespoons maple syrup
2 tablespoons reduced-sodium soy sauce
1 garlic clove, minced
2 (4 ounce) fillets salmon
1 cup reduced sodium chicken broth
1/2 cup sliced fresh mushrooms
1/8 teaspoon pepper
1/2 cup uncooked couscous

Directions

Line a small baking pan with foil; coat the foil with nonstick cooking spray. In a small bowl, combine the syrup, soy sauce and garlic. Place fillets skin side down on prepared pan. Brush half of the syrup mixture over salmon. Broil 6 in. from the heat for 7 minutes. Brush with remaining syrup mixture. Broil 6-8 minutes longer or until fish flakes easily with fork.

Meanwhile, in a small saucepan, bring the broth, mushrooms and pepper to a boil. Reduce heat; cover and simmer 5-6 minutes or until mushrooms are tender. Return to a boil. Stir in couscous. Cover and remove from the heat; let stand for 5 minutes. Fluff with a fork. Serve with salmon.

Orange Salmon with Creole Seasoning

Ingredients

1 tablespoon vegetable oil
2 salmon steaks
1 tablespoon Creole seasoning, or
to taste
1 orange, juiced

Directions

Heat the oil in a skillet over medium heat. Season salmon with Creole seasoning, place in skillet, and cook 2 to 3 minutes on each side, until golden brown.

Reduce heat to low, and pour orange juice around the salmon. Continue cooking 5 minutes, or until fish is easily flaked with a fork.

Firecracker Salmon Steaks

Ingredients

1/4 cup balsamic vinegar
1/4 cup chili sauce
1/4 cup packed brown sugar
3 garlic cloves, minced
2 teaspoons minced fresh parsley
1 teaspoon minced fresh
gingerroot
1/4 teaspoon cayenne pepper
1/4 teaspoon crushed red pepper
flakes (optional)
4 (6 ounce) salmon steaks

Directions

Coat grill rack with nonstick cooking spray before starting the grill. In a small bowl, combine the vinegar, chili sauce, sugar, garlic, parsley and seasonings. Grill salmon, covered, over medium heat for 4-5 minutes on each side or until fish flakes easily with a fork, brushing occasionally with sauce.

Moroccan Salmon Cakes with Garlic Mayonnaise

Ingredients

GARLIC MAYONNAISE:

1/2 cup mayonnaise
1 clove garlic, crushed
1/8 teaspoon paprika

SALMON CAKES:

1/2 cup couscous
2/3 cup orange juice
1 (14.75 ounce) can red salmon, drained
1 (10 ounce) package frozen chopped spinach - thawed, drained and squeezed dry
2 egg yolks, beaten
2 cloves garlic, crushed
1 teaspoon ground cumin
1/2 teaspoon ground black pepper
1/2 teaspoon salt
3 tablespoons olive oil

Directions

In a small stainless steel or glass bowl, stir together mayonnaise, garlic, and paprika. Set aside.

Prepare couscous according to package directions using the 2/3 cup of orange juice in place of water.

In a mixing bowl, combine the cooked couscous, red salmon, drained spinach, egg yolks, garlic, cumin, black pepper, and salt. Form into patties.

In a large skillet over medium heat, heat the olive oil and fry patties until golden brown turning once, about 8 to 10 minutes. Serve with garlic mayonnaise.

Salmon and Pesto with Rice

Ingredients

1 1/2 pounds salmon fillets, cut
into 1 inch cubes
1/3 cup pesto
2 tablespoons butter
2 shallots, finely chopped
1 cup uncooked long-grain white
rice
2 1/2 cups fish stock
2/3 cup dry white wine

Directions

In a medium bowl, toss salmon fillets in pesto to coat.

In a medium saucepan over medium heat, melt butter, and saute shallots until tender. Stir in rice, fish stock, and wine. Bring to a boil. Reduce heat, cover, and simmer 15 minutes.

Without stirring rice, place salmon in the saucepan. Cover, and continue cooking 25 to 30 minutes, until rice is tender and salmon is easily flaked with a fork.

Grilled Salmon with Avocado Dip

Ingredients

2 avocados - peeled, pitted and diced
2 cloves garlic, peeled and minced
3 tablespoons Greek-style yogurt
1 tablespoon fresh lemon juice
salt and pepper to taste
2 pounds salmon steaks
2 teaspoons dried dill weed
2 teaspoons lemon pepper
salt to taste

Directions

Preheat an outdoor grill for high heat, and lightly oil grate.

In a medium bowl, mash together avocados, garlic, yogurt, and lemon juice. Season with salt and pepper.

Rub salmon with dill, lemon pepper, and salt. Place on the prepared grill, and cook 15 minutes, turning once, until easily flaked with a fork. Serve with the avocado mixture.

Oregon Salmon Patties

Ingredients

1 (14.75 ounce) can salmon
2 tablespoons butter
1 medium onion, chopped
2/3 cup cracker crumbs
2 eggs, beaten
1/4 cup chopped fresh parsley
1 teaspoon dry mustard
3 tablespoons shortening

Directions

Drain the salmon, reserving 3/4 cup of the liquid. Flake the meat. Melt butter in a large skillet over medium- high heat. Add onion, and cook until tender.

In a medium bowl, combine the onions with the reserved salmon liquid, 1/3 of the cracker crumbs, eggs, parsley, mustard and salmon. Mix until well blended, then shape into six patties. Coat patties in remaining cracker crumbs.

Melt shortening in a large skillet over medium heat. Cook patties until browned, then carefully turn and brown on the other side.

Maple-Soy Glazed Salmon

Ingredients

- 1 untreated cedar plank
- 2 1/2 pounds boneless salmon fillet
- 1 teaspoon coarse salt
- 1/2 teaspoon black pepper
- 1/4 cup maple syrup
- 2 tablespoons soy sauce
- 2 tablespoons melted butter
- 2 tablespoons fresh lime juice
- 1/2 teaspoon lime zest
- 2 tablespoons chopped fresh chives
- 6 lemon wedges

Directions

Soak the cedar plank in water for 2 hours.

Preheat an outdoor grill for medium-high heat and lightly oil grate. Place the cedar plank across the grate of the grill as it preheats.

Season the salmon fillet with salt and pepper, and place onto the hot cedar plank skin-side down. Close the lid on the grill, and whisk together the maple syrup, soy sauce, butter, lime juice, and lime zest. Baste the salmon with the glaze, and continue cooking until the salmon flakes easily with a fork, about 10 minutes total. Serve the salmon garnished with chopped fresh chives and lemon wedges.

Orange Roasted Salmon

Ingredients

2 oranges, sliced into rounds
1 onion, thinly sliced
1 1/2 tablespoons olive oil
5 (6 ounce) salmon fillets
1 tablespoon lemon pepper
1 1/2 teaspoons garlic powder
1 tablespoon dried parsley
1/2 cup orange juice
1 1/2 tablespoons lemon juice
1 tablespoon honey

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a small bowl or cup, stir together the lemon pepper, garlic powder, and dried parsley. Place the slices from one of the oranges in a single layer in the bottom of a 9x13 inch baking dish. Place a layer of onion slices over the orange. Drizzle with a little bit of olive oil, and sprinkle with half of the herb mixture.

Place the dish in the preheated oven, and roast for about 25 minutes, or until the onions are browned and tender. Remove the dish from the oven, and increase the temperature to 450 degrees F (220 degrees C).

Push the onion and orange slices to the outer edge of the baking dish, and place the salmon fillets in the center. Season with the remaining half of the herb mixture. Whisk together the orange juice, lemon juice and honey in a small bowl. Pour evenly over the salmon.

Bake for 12 to 15 minutes in the preheated oven, or until the salmon is opaque in the center. Remove fillets to a serving dish, and discard the roasted orange. Garnish fillets with roasted onions and fresh orange slices.

Grilled Salmon with Citrus Salsa and Baby Greens

Ingredients

2 oranges, peeled, cored and chopped
1/4 cup finely chopped red onion
5 basil leaves, thinly sliced
1 teaspoon extra-virgin olive oil
Salt and freshly ground black pepper
2 tablespoons fresh orange juice
1 teaspoon seasoned rice-wine vinegar
1 teaspoon Dijon-style mustard
3 tablespoons extra-virgin olive oil
4 (5 ounce) salmon fillets
1 (5 ounce) package Dole® Sweet Baby Lettuces or other DOLE® salad variety
1/2 bulb fennel, thinly sliced

Directions

Combine oranges, onion, basil and oil in medium bowl; season with salt and pepper. Mix orange juice, vinegar, and mustard in small bowl. Whisk in oil; season with salt and pepper.

Season salmon fillets with salt and pepper. Lightly brush grill with oil. Grill salmon, turning once, until just cooked through, about 10 to 12 minutes, depending on thickness.

Combine salad blend and fennel in large bowl; add vinaigrette and gently toss to coat. Arrange salad on plates with salmon fillets. Spoon orange salsa over top of salmon.

Grilled Salmon

Ingredients

2 pounds salmon fillets
1/2 cup vegetable oil
1/2 cup lemon juice
4 green onions, thinly sliced
3 tablespoons minced fresh parsley
1 1/2 teaspoons minced fresh rosemary
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

Place salmon in shallow dish. Combine remaining ingredients and mix well. Set aside 1/4 cup for basting; pour the rest over the salmon. Cover and refrigerate for 30 minutes. Drain, discarding marinade. Grill salmon over medium coals, skin side down, for 15-20 minutes or until fish flakes easily with a fork. Baste occasionally with reserved marinade.

Grilled Marinated Salmon

Ingredients

1/4 cup soy sauce
1/4 cup rice wine vinegar
2 tablespoons white sugar
1 tablespoon vegetable oil
1 teaspoon mustard powder
1 teaspoon ground ginger
1 teaspoon ground black pepper
2 pounds salmon fillets

Directions

In a medium bowl, combine the soy sauce, vinegar, sugar, oil, mustard powder, ginger and ground black pepper.

Place the salmon in a shallow, nonporous dish and pour the marinade over the salmon. Cover and marinate in the refrigerator for at least 1 hour, turning occasionally.

Preheat an outdoor grill for medium high heat and lightly oil grate.

Grill the fish for about 3 to 4 minutes per side, or to desired doneness.

Earth, Sea and Fire Salmon

Ingredients

2 tablespoons olive oil
4 (8 ounce) salmon fillets
4 medium potatoes, peeled and sliced
2 large red onions, sliced into rings
1 jarred roasted red pepper, drained and cut into strips
8 ounces portobello mushrooms
1 tablespoon fresh lemon juice
salt and pepper to taste
1 teaspoon sesame oil

Directions

Preheat the oven to 350 degrees. Coat the bottom of a 9x13 inch baking dish generously with olive oil.

Arrange potato slices in a layer on the bottom of the baking dish. Season with a little salt and pepper. Place a layer of onions over the potatoes, then a layer of roasted peppers, seasoning each layer with salt and pepper as desired. Place salmon fillets over the vegetables in the dish, and season with lemon juice, salt and pepper. Place whole mushrooms over the fillets, and drizzle them with sesame oil.

Bake for 45 minutes in the preheated oven. Fish should flake easily with a fork, and potatoes should be tender.

Orange Salmon II

Ingredients

2 (6 ounce) fillets salmon, skin removed
2 1/2 cups orange juice
3 sprigs fresh dill weed

Directions

Place the salmon fillets in a large skillet over medium heat. Pour orange juice over salmon. Arrange dill sprigs around the salmon. Cook , turning occasionally, 15 minutes, or until fish is easily flaked with a fork. Remove salmon from skillet, and set aside.

Reduce skillet heat to medium-low, and continue cooking the orange juice 10 minutes, or until thickened. Pour over the salmon to serve.

Crumb-Coated Salmon

Ingredients

2 eggs
1/2 cup milk
1 cup dry bread crumbs
2 teaspoons lemon-pepper seasoning
1/2 teaspoon dill weed
1/4 teaspoon garlic powder
4 (6 ounce) salmon fillets

Directions

In a shallow dish, beat eggs and milk. In another shallow dish, combine the bread crumbs, lemon-pepper, dill and garlic powder. Dip salmon in egg mixture, then coat with crumb mixture.

Place on a greased baking sheet. Bake at 350 degrees F for 14-18 minutes or until fish flakes easily with a fork.

Shredded Potato Salmon Cakes

Ingredients

3 medium potatoes, peeled and shredded
2 eggs
salt and pepper to taste
1 teaspoon Italian seasoning
1/2 pound cooked flaked salmon
3 green onions, chopped
2 tablespoons capers, drained
1 red bell pepper, seeded and chopped
3/4 cup chopped canned banana peppers
3/4 cup sliced fresh mushrooms
3/4 cup dry bread crumbs
1 cup oil for frying, or as needed

Directions

Squeeze as much liquid from the potatoes as you can, and place in a large bowl. Beat the eggs with salt, pepper, and Italian seasoning, and mix with the potatoes. Mix in salmon, green onions, capers, red bell pepper, banana peppers, mushrooms and bread crumbs. Form into about 12 patties about 3/4 inch thick.

Heat 1/4 inch of oil in a large heavy skillet over medium-high heat. Fry the patties for about 3 minutes per side, or until golden brown. Drain on paper towels quickly before serving. Try to fry all the patties at one time, otherwise the mixture becomes stiff.

Lemon-Pepper Salmon II

Ingredients

4 (4 ounce) salmon fillets
2 tablespoons butter, melted
2 tablespoons soy sauce
lemon pepper to taste

Directions

Preheat the oven broiler. Lightly grease a baking sheet.

Place salmon on the baking sheet. Mix the melted butter and soy sauce in a small bowl, and brush over the salmon. Sprinkle salmon with lemon pepper.

Broil salmon 6 to 8 minutes, depending on thickness, or until easily flaked with a fork.

Potato Salmon Patties

Ingredients

1 (14.75 ounce) can salmon,
drained and flaked
2 eggs, beaten
1/4 cup garlic and herb seasoned
dry bread crumbs
1/4 cup dry potato flakes
1 medium onion, minced
1 clove garlic, minced
1/4 teaspoon dried dill weed
1/4 teaspoon celery salt
salt and pepper to taste
2 tablespoons olive oil

Directions

In a medium bowl, mix salmon, eggs, garlic and herb seasoned dry bread crumbs, dry potato flakes, onion, garlic, dill weed, celery salt, salt, and pepper. Form the mixture into 2 inch balls, and flatten into patties about 1/2 inch thick.

Heat olive oil in a medium skillet over medium heat. In batches, cook patties about 5 minutes on each side, until lightly browned.

Anne's Fabulous Grilled Salmon

Ingredients

- 1 tablespoon vegetable oil
- 1 tablespoon soy sauce
- 1 teaspoon Worcestershire sauce
- 1 lemon, juiced
- 1/2 teaspoon grated fresh ginger root
- 2 tablespoons honey
- 1/3 cup chopped fresh basil leaves
- 1 tablespoon finely chopped shallots
- 1 (3 pound) salmon fillet, with skin

Directions

Make a pan out of aluminum foil by doubling up layers of foil large enough to hold your fillet. Place the foil onto a cookie sheet. Lay the fillet onto the foil with the skin side down. In a small bowl, stir together the oil, soy sauce, Worcestershire sauce, lemon juice, ginger, honey, basil and shallots. Pour over the salmon and let it marinate while you preheat the grill, about 20 minutes.

Preheat a grill for medium-low heat. Slide the foil with the salmon off of the cookie sheet and onto the grill. Cover with the lid and grill the fillet for 10 minutes per inch of thickness, about 20 minutes. Salmon should be able to flake with a fork, but not be too dry. When you serve the salmon, the skin will stick to the foil and your grill will remain clean. Simply slice and use a spatula to scoop the fillet off of the skin to serve.

Salmon Ball

Ingredients

1 (8 ounce) package cream cheese, softened
1 tablespoon finely chopped onion
1 teaspoon prepared horseradish
1/4 teaspoon salt
1 tablespoon lemon juice
1 (16 ounce) can salmon, drained and flaked
1 bunch chopped parsley

Directions

In a medium bowl, thoroughly mix cream cheese, onion, horseradish, salt and lemon juice. Mix in the salmon, distributing it evenly throughout. Form mixture into a ball and roll in the parsley. Wrap in plastic and chill in the refrigerator until serving.

Holly's Smoked Salmon Pasta Salad

Ingredients

1 (8 ounce) package farfalle (bow tie) pasta
2 tablespoons extra virgin olive oil
1/2 pound cucumber, sliced
8 ounces smoked salmon, chopped
1 large tomato, sliced
1 small red bell pepper, julienned
salt and freshly ground black pepper to taste
1/2 cup shredded Monterey Jack cheese, divided
1/2 cup fat free blue cheese salad dressing

Directions

Bring a large pot of lightly salted water to a boil, and add farfalle pasta. Cook until al dente, 8 to 10 minutes. Drain, and rinse under cold water. Transfer to a serving bowl, and gently toss with the olive oil until all the pasta is coated. Cover, and chill at least 30 minutes.

Arrange the cucumber slices around the edges of the pasta. Top pasta with smoked salmon, tomato, and red bell pepper. Season with salt and pepper. Top with Monterey Jack cheese and salad dressing to serve.

Macadamia-Crusted Salmon

Ingredients

2 salmon steaks (1 inch thick)
1/4 teaspoon salt
1/4 teaspoon coarsely ground pepper
1 egg white
1/2 cup chopped macadamia nuts
2 tablespoons vegetable oil
2 tablespoons butter or margarine
2 tablespoons minced fresh parsley
1 teaspoon lemon juice
Hot cooked rice

Directions

Sprinkle fish with salt and pepper. In a shallow bowl, whisk egg white until frothy. Dip fish in egg white, then coat with nuts. Gently pat nut mixture onto fish.

In a skillet, cook fish in oil over medium heat for about 6-8 minutes on each side or until fish flakes easily with a fork. Meanwhile, melt butter. Stir in parsley and lemon juice. Drizzle over fish. Serve with rice.

Orange Salmon with Rice

Ingredients

2 cups uncooked white rice
4 cups water
4 (5 ounce) salmon fillets
1/4 teaspoon salt
1/4 teaspoon ground black pepper
6 tablespoons orange juice
6 tablespoons soy sauce
1 teaspoon sesame oil

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Meanwhile, season salmon fillets with salt and pepper.

Spray a large skillet with cooking spray and heat over medium-high heat. Place salmon fillets into the skillet and cook until golden, about 3 minutes on each side. Cover and reduce heat to medium and continue cooking until the salmon flakes easily with a fork, 2 to 3 minutes longer. Remove salmon from the skillet and set aside. Stir orange juice and soy sauce into the same skillet. Cook on high heat until slightly thickened, 1 to 2 minutes. Remove from heat and stir in the sesame oil. Spoon sauce over the salmon and serve with rice.

Salmon-Stuffed Snow Peas

Ingredients

1/2 pound fresh snow peas
1 (8 ounce) package reduced fat cream cheese
1 (3 ounce) package smoked salmon, finely chopped
1/4 teaspoon garlic salt
1/8 teaspoon pepper

Directions

Place 1 in of water in a saucepan; add peas. Bring to a boil. Reduce heat; cover and simmer for 1-2 minutes or until crisp-tender. Drain and immediately place peas in ice water. Drain and pat dry; refrigerate.

In a mixing bowl, beat cream cheese until smooth. Stir in salmon, garlic salt and pepper. Transfer to a pastry bag or heavy-duty resealable bag; cut a corner off of bag. Using a sharp knife, make a slit into the top of each peas pod. Pipe in about 1 teaspoon salmon mixture. Cover and refrigerate for at least 1 hour before serving.

Crab and Salmon Dip

Ingredients

2 tablespoons butter
1 small onion, finely chopped
1 (8 ounce) package cream cheese, softened
1 cup plain yogurt
2 (6 ounce) cans lump crabmeat, drained
6 ounces smoked salmon, chopped
1/4 teaspoon garlic salt
1 pinch ground black pepper
1 tablespoon chopped Italian flat leaf parsley

Directions

Melt butter in small skillet over medium heat. Add onion; cook and stir until onion is translucent, about 5 minutes. Set aside to cool.

Stir together cream cheese, yogurt, crab meat, and salmon in a bowl. Stir in cooled onion. Season with garlic salt and black pepper. Pour mixture into a shallow serving bowl and sprinkle with parsley.

Smoked Salmon Deviled Eggs

Ingredients

6 eggs
1 ounce smoked salmon, finely chopped
1 tablespoon mayonnaise
1 1/2 teaspoons fresh lemon juice
1 1/2 teaspoons prepared yellow mustard
1 teaspoon dried dill weed
1/2 teaspoon salt
1 pinch ground black pepper
1/4 teaspoon dried dill weed, for garnish
1 pinch paprika, for garnish

Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink. Peel once cold.

Cut eggs in half lengthwise and scoop out yolks. Mash the yolks with a fork in a small mixing bowl. Mix in the smoked salmon, mayonnaise, lemon juice, yellow mustard, 1 teaspoon dried dill, and the salt and pepper, combining well.

Spoon or pipe the yolk mixture into the egg whites and sprinkle with paprika and a bit of additional dried dill.

Carefully cover with plastic wrap and refrigerate until serving.

Herbed Salmon

Ingredients

2 pounds salmon
5 dried sage leaves
1 tablespoon dried thyme
1 pinch ground paprika
1 pinch ground cayenne pepper

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one side of a sheet of aluminum foil large enough to fold over all the salmon with cooking spray.

Arrange salmon on the prepared side of the foil. Sprinkle with sage, thyme, paprika, and pepper. Fold foil over salmon to enclose.

Bake salmon 20 minutes in the preheated oven, or until easily flaked with a fork.

Delicious Salmon

Ingredients

1/3 cup soy sauce
1/4 cup olive oil
1/4 cup brown sugar
2 teaspoons lemon pepper
2 cloves garlic, minced
1 pound skin-on salmon fillet

Directions

Whisk together the soy sauce, olive oil, brown sugar, lemon pepper, and garlic in a shallow dish; lay the salmon fillets into the mixture with the skin side facing up. Allow to marinate in the refrigerator 4 to 8 hours or overnight.

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Remove salmon from the marinade and arrange on a baking sheet. Discard the marinade.

Cook the salmon under the broiler until lightly browned and the flesh flakes easily with a fork, 7 to 10 minutes. Allow the salmon to rest 5 minutes before slicing and serving.

Yummy Lemon Salmon Burgers

Ingredients

1 (16 ounce) can salmon, drained and flaked
2 eggs
1/4 cup chopped fresh parsley
2 tablespoons finely chopped onion
1/4 cup Italian seasoned dry bread crumbs
2 tablespoons lemon juice
1/2 teaspoon dried basil
1 pinch red pepper flakes
1 tablespoon vegetable oil

2 tablespoons light mayonnaise
1 tablespoon lemon juice
1 pinch dried basil

Directions

In a medium bowl, mix together the salmon, eggs, parsley, onion, breadcrumbs, 2 tablespoons of lemon juice, 1/2 teaspoon of basil, and red pepper flakes. Form into 6 firmly packed patties, about 1/2 inch thick.

Heat the oil in a large skillet over medium heat. When the oil is hot, add the patties, and cook for 4 minutes per side, or until nicely browned.

In a small bowl, mix together the mayonnaise, 1 tablespoon of lemon juice and a pinch of basil. Use as a sauce for your patties.

Salmon Wellington

Ingredients

- 1 tablespoon kosher salt
- 1 1/2 pounds salmon fillets
- 1 teaspoon chopped fresh thyme
- 1 teaspoon dried oregano
- 1 teaspoon chopped fresh basil leaves
- 2 teaspoons dried dill weed
- 1/2 cup Dijon mustard
- 1 1/2 cups mayonnaise
- 3/4 cup crumbled feta cheese
- 1 cup frozen chopped spinach, thawed and drained
- 1 (17.5 ounce) package frozen puff pastry, thawed
- 1 egg white, beaten

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Sprinkle salt on both sides of the salmon. Mix the thyme, oregano, basil, dill, mustard, and mayonnaise in a small bowl and spread over the salmon, then sprinkle the feta cheese on top. Layer the spinach over the feta cheese.

Roll the pastry out wide enough and long enough to wrap around the salmon, about 1/4 inch thickness. Place the salmon in the center of the pastry and fold the pastry over the salmon. Place the roll seam-side down on a baking sheet. Cut several small slits in the pastry to allow steam to escape. Brush the egg white onto the pastry.

Bake in the preheated oven until the pastry is golden brown and the salmon flakes easily with a fork, about 45 minutes.

Salmon with Dill Sauce

Ingredients

1 pound salmon fillet
1 1/2 teaspoons dill weed, divided
1/2 cup reduced-fat plain yogurt
1/2 teaspoon sugar
1/2 teaspoon salt-free seasoning
blend

Directions

Place salmon in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray; sprinkle with 1/2 teaspoon dill. Cover and bake at 375 degrees F for 20-25 minutes or until fish flakes easily with a fork. Meanwhile, in a small saucepan, combine the yogurt, sugar, seasoning blend and remaining dill. Cook and stir over low heat until warmed. Serve with the salmon.

Candied Salmon

Ingredients

1/4 cup butter
1 clove garlic, minced
4 (6 ounce) salmon fillets
3 large onions, thinly sliced
1 cup white vinegar
1 cup brown sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil, and grease the foil with cooking spray.

Combine the onions, vinegar and brown sugar in a saucepan over medium heat. Cook, stirring occasionally until the sauce begins to caramelize, about 15 minutes.

Melt butter with garlic in a small skillet over medium heat. Lay salmon fillets on the prepared baking sheet, and brush with garlic butter. Pour the onion mixture over the fillets.

Bake for 20 to 25 minutes in the preheated oven, until the fish flakes easily. Cooking time may vary with the thickness of your fillets.

Salmon Pie II

Ingredients

1/4 cup butter, melted
3/4 cup finely crushed herb-seasoned dry bread stuffing mix

2 cups finely crushed herb-seasoned dry bread stuffing mix
1 cup shredded Cheddar cheese
1 cup water
1/2 cup milk
1 (16 ounce) can salmon, drained and flaked
2 eggs
1 teaspoon chicken bouillon granules
1/2 teaspoon dry mustard
2 tablespoons chopped fresh parsley
1 tablespoon finely chopped onion

1/3 cup butter
2 tablespoons cornstarch
1 1/3 cups water
1 teaspoon dried dill weed
1/2 teaspoon salt
2 cups cubed tomatoes

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, mix together 1/4 cup melted butter and 3/4 cup of the finely crushed stuffing mix. Press the mixture into the bottom and up the sides of a greased 9 inch pie plate.

In a large bowl, mix together 2 cups crushed bread stuffing, cheddar cheese, 1 cup water, milk, salmon, eggs, and chicken bouillon. Season with dry mustard, parsley and onion, and mix well. Spoon mixture into crust.

Bake for 50 minutes in the preheated oven, or until heated through; let stand 10 minutes before slicing.

Meanwhile melt remaining 1/3 cup butter, in a medium saucepan. Stir in cornstarch, 1 1/3 cup water, dill weed and salt. Cook over medium heat, stirring occasionally, until mixture comes to a full boil. Add tomatoes and return to a boil for 1 minute.

To serve, cut pie into 6 wedges and spoon sauce over each piece.

Succulent Salmon Wraps

Ingredients

3/4 pound salmon fillet
1/2 cup water
1/2 cup uncooked instant rice
4 (10 inch) garlic and herb flour tortillas
1 cup shredded Monterey Jack cheese
4 tablespoons diced red onion
4 tablespoons Ranch-style salad dressing

Directions

Preheat oven to 350 degrees F (175 degrees C).

Lay the salmon fillet on a sheet of aluminum foil. Fold and seal the foil together to enclose the salmon inside. Bake in preheated oven for 30 minutes or until the salmon flakes easily with a fork.

While the salmon is cooking, bring the 1/2 cup of water to a boil and add the rice. Cover, remove the pan from the heat, and let sit for 5 minutes or until all the water has been absorbed.

Wrap the tortillas tightly in aluminum foil. During the last few minutes of the salmon's cook time, put the wrapped tortillas in the oven to warm. When the salmon is done, remove it from the foil and cut it into 4 equal pieces.

Remove a warm tortilla from the oven, one at a time, filling each one with a piece of salmon. Break the piece of salmon up and place it on the tortilla. Add an 1/8 cup of cooked rice, 1/4 cup of cheese, and 1 tablespoon of red onion. Drizzle 1 tablespoon of ranch dressing over the top. Wrap the tortilla up and serve warm.

Grilled Salmon with Peanut Hoisin Sauce

Ingredients

1/2 cup JIF® Creamy Peanut Butter
1/2 cup hoisin sauce
1/2 cup finely chopped onions
1/4 cup rice wine vinegar
1/2 cup water
2 cloves minced garlic
4 (6 ounce) salmon fillets
CRISCO® Cooking Spray
Salt and pepper
1/2 cup chopped scallions

Directions

Combine all ingredients in a saucepan. Stirring constantly, bring to a boil. Reduce the heat and simmer for about 5 minutes, stirring often. Sauce can be made several days ahead of time and refrigerated. If it is too thick, just add a little water when heating it before serving.

Spray the salmon filets with CRISCO® Cooking Spray on both sides, and season with salt and pepper.

Grill until done to your liking. Top each grilled salmon filet with warm Peanut Hoisin Sauce and sprinkle with chopped scallions, just before serving. Enjoy!

Spicy Salmon Melt

Ingredients

1 (14.75 ounce) can salmon
1 tablespoon wasabi paste
1 cup mayonnaise
3/4 cup chopped sweet pickles
1/2 pint grape tomatoes, halved
4 French or Italian sandwich rolls, split
4 slices provolone cheese

Directions

Place oven rack in topmost position and preheat oven to broil.

Drain the canned salmon of all liquid. Mix together the salmon, wasabi, mayonnaise, pickles, and tomatoes. Open the rolls and lay out on a baking sheet. Spoon 1/2 cup of the salmon mixture onto the bottom of each roll. Place one slice of cheese on top of the salmon mixture and broil in the preheated oven until the cheese melts and the top sides of the rolls begins to brown.

Salmon Dill Croissants

Ingredients

1 (8 ounce) package cream cheese, softened
1 (7 ounce) can salmon, drained, bones and skin removed
1/4 cup mayonnaise
1 tablespoon lemon juice
1 tablespoon grated onion
1 teaspoon prepared horseradish
1/2 teaspoon dill weed
1/4 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon liquid smoke
6 croissants, split
1 cup shredded lettuce

Directions

In a mixing bowl, beat the cream cheese until smooth. Stir in the salmon, mayonnaise, lemon juice, onion, horseradish, dill, salt, garlic powder and liquid smoke if desired. Spread over croissants; top with lettuce.

Grilled Glazed Salmon

Ingredients

2 tablespoons olive oil
1 teaspoon water
1/2 cup red wine vinegar
2 cloves crushed garlic
1 teaspoon garlic salt
1/2 teaspoon freshly ground black pepper
2 teaspoons dried basil
1/2 cup SPLENDAB® No Calorie Sweetener, Granulated
1 1/3 pounds salmon fillet

Directions

In a shallow baking pan, combine the olive oil, water, red wine vinegar, garlic, garlic salt, black pepper and basil. Place salmon fillet in the marinade meat side down, if skin is still on. Marinate for 30 minutes.

Preheat an outdoor grill for medium heat and lightly oil grate.

Coat the salmon fillet lightly with SPLENDAB® Granulated Sweetener. Place on grill and cook 12 minutes per side. Baste with marinade periodically while cooking. Salmon is done, when it flakes easily with a fork.

China Moon Salmon

Ingredients

1 teaspoon olive oil
1 dash sesame oil
2 cloves garlic, minced
1 tablespoon julienned fresh ginger
1 tablespoon Chinese black bean and garlic sauce
1 teaspoon red pepper flakes
1/2 cup chicken broth
4 (4 ounce) fillets salmon
salt and pepper to taste

Directions

Begin heating water in the bottom of steamer pot.

Heat olive oil and sesame oil in a saucepan over medium heat. Saute garlic and ginger for 1 minute. Stir in black bean sauce and red pepper flakes. Cook for 5 minutes. Remove from heat, and stir in chicken broth; set aside.

Rinse salmon, and pat dry. Season each side lightly with salt and pepper. Place in a small shallow pan. Spoon black bean mixture over salmon. Place in steamer pot over boiling water.

Steam for 10 to 12 minutes, or until salmon flakes easily with a fork.

Grilled Salmon Fillets with a Lemon, Tarragon, and

Ingredients

4 (4 ounce) fillets salmon
salt and ground black pepper to taste
2 tablespoons olive oil

1/2 cup mayonnaise
2 tablespoons Dijon mustard
2 tablespoons olive oil
4 cloves garlic, minced
1 tablespoon lemon juice
1 tablespoon finely grated lemon zest
2 tablespoons chopped fresh tarragon
1/4 teaspoon salt
1/4 teaspoon ground black pepper

Directions

Prepare a grill for high heat.

Season the salmon fillets with salt and pepper and drizzle with olive oil.

Whisk together the mayonnaise, mustard, olive oil, garlic, lemon juice, tarragon, salt and pepper; set aside.

Lightly oil the grill grate. Cook the salmon on the grill until the fish flakes easily with a fork, 5 to 10 minutes. Place on a serving plate and top with the prepared sauce.

Easy Salmon Cakes

Ingredients

2 cups fresh bread crumbs
2 eggs, beaten
1/4 cup fresh parsley, chopped
1/4 cup chopped green onions
2 teaspoons minced fresh dill weed
1 teaspoon fresh lemon juice
1/4 teaspoon ground black pepper
1 (14.75 ounce) can salmon, drained
2 tablespoons butter

Directions

In a large mixing bowl, place 1 1/2 cups bread crumbs. Set aside remaining 1/2 cup. Add eggs, parsley, green onions, dill weed, lemon juice and black pepper. Mix well.

Add salmon and mix with hands, breaking up salmon into small pieces. Form into 8 patties; each about 1/2 inch thick.

Place remaining 1/2 cup bread crumbs on a plate and dip both sides of the salmon cakes into crumbs.

In a large skillet, melt butter. Fry salmon cakes over medium heat for about 3 minutes or until golden brown and crisp. Turn, adding more butter if necessary, and fry about 3 minutes on other side.

Baked Salmon

Ingredients

1 tomato, chopped
1 (4 ounce) can sliced mushrooms, drained
1 large onion, minced
2 scallions, chopped
2 (1 pound) fillets salmon
salt and pepper to taste
2 tablespoons butter, cut up (optional)
1 lemon, sliced

Directions

Preheat an oven to 375 degrees F (190 degrees C). Line a baking dish with enough aluminum foil to be able to fold over ingredients.

Stir together the tomato, mushrooms, onion, and scallions in a bowl; spread into the bottom of the prepared dish. Lay the salmon fillets over the mixture. Season with salt and pepper. Dot the salmon with the butter. Arrange the lemon slices atop the butter pieces. Fold the foil over the salmon, and press edges together to seal.

Bake in the preheated oven until the fish flakes easily with a fork, about 1 hour.

Chilled Salmon With Summer Tomato Salsa

Ingredients

4 (4 ounce) fillets salmon, skin removed
1 cup chopped fresh tomato
1/2 Hass avocado, chopped
1 garlic clove, crushed
1 tablespoon balsamic vinegar
1 teaspoon olive oil
1/2 cup cooked corn kernels
1/4 cup minced red onion
1/4 cup chopped fresh cilantro
Salt and pepper, to taste
1 lime, cut in wedges

Directions

Place salmon in a shallow microwave bowl. Add 2 cups water. Cover and microwave on high 7-9 minutes or until salmon is cooked as desired. Remove from water; refrigerate until cool.

In a small bowl, combine remaining ingredients (except lime). Refrigerate 30 minutes.

Serve salmon surrounded by the salsa and lime wedges.

Salmon Supreme

Ingredients

2 (4 ounce) fillets salmon
1 small yellow squash, chopped
1 small zucchini, chopped
2 roma (plum) tomato, thinly sliced
1 carrot, sliced
1 cup sliced mushrooms
2 tablespoons Creole-style hot pepper marinade
2 slices lemon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place salmon fillets in a piece of foil large enough create a sealed packet, and layer with squash, zucchini, tomato, carrot and mushrooms. Drizzle with Creole-style hot pepper marinade, and top each fillet with a lemon slice.

Seal foil tightly around salmon and vegetables. Place packet on a medium baking sheet. Bake 25 minutes in the preheated oven, or until vegetables are tender and fish is easily flaked with a fork.

Salmon Patties II

Ingredients

1 (14.75 ounce) can canned salmon
1 egg
1/2 cup self-rising flour
1 quart vegetable oil for frying

Directions

In a medium bowl, combine salmon, egg, and flour; mix well. Form into patties.

Heat approximately 1/4 inch oil in a fry pan over medium-high heat. Fry patties in batches until browned, turning once. Drain on paper towels, and serve.

Dragon's Breath Grilled Salmon

Ingredients

4 jalapeno peppers, seeded and minced
3 tablespoons prepared horseradish
1/4 cup roasted garlic
1 cup mayonnaise
4 (6 ounce) salmon fillets

Directions

In the container of a food processor, combine the jalapeno peppers, horseradish, garlic and mayonnaise. Set aside 3/4 of the mixture in the refrigerator. Brush or spread the remaining 1/4 onto the salmon fillets. Cover and refrigerate for at least 30 minutes to marinate.

Preheat a grill for medium-high heat. When hot, lightly oil the grate.

Grill the salmon fillets until they are able to be flaked with a fork, about 7 minutes per side. Baste occasionally with the remaining marinade.

Baked Salmon with Tropical Rice

Ingredients

2 tablespoons cracked coriander seed
1 tablespoon packed brown sugar
1 teaspoon lemon-pepper seasoning
1 (1 pound) fillet fresh salmon
1 tablespoon melted butter
2 cups cooked white or brown rice
1 mango, peeled, pitted and diced
1 tablespoon finely chopped fresh cilantro
1 teaspoon grated fresh lemon peel

Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a shallow 9x13 baking dish.

Combine the coriander seed, brown sugar, and lemon-pepper seasoning in a small bowl, and blend well.

Place the salmon fillet skin side down in the prepared baking dish. Brush top and sides of fillet with the butter. Sprinkle the fish evenly with the coriander spice mixture, gently pressing it into the fish.

Stir the mango, cilantro, and lemon peel into the rice. Spoon the rice mixture around the fish in the baking dish.

Bake in preheated oven until fish flakes easily when tested with a fork, 4 to 6 minutes per 1/2 inch thickness. Cut the fish into 4 pieces. Divide rice between 4 serving plates and place the fish on top.

Salmon Hash With Potatoes & Dill

Ingredients

2 tablespoons vegetable or olive oil
1 large onion, cut into 1/2-inch dice
1 pound Boneless, skinless salmon fillet, cut into 1/2-inch dice
1 1/2 pounds starchy potatoes (such as Idaho), cut into 1/2-inch dice
2 tablespoons vegetable or olive oil
2 tablespoons ketchup
1 tablespoon Dijon mustard
2 tablespoons chopped fresh dill
2 tablespoons water
1 pinch Salt and freshly ground black pepper

Directions

Heat 2 Tbs. oil over low heat in a 12-inch non-stick skillet (so potatoes don't stick). While skillet heats, prepare onion and salmon as directed above. A few minutes before cooking, increase heat to medium-high. When oil starts to send up wisps of smoke, add onion and salmon; cook, stirring often, until golden brown. Meanwhile, dice potatoes and toss with remaining oil. Transfer salmon mixture to a bowl and reserve.

Add potatoes to empty skillet; cook, stirring only occasionally so they form a golden-brown crust, about 10 minutes. As potatoes cook, mix ketchup, mustard, fresh dill and 2 Tbs. of water. (Recipe can be prepared to this point up to 2 hours ahead. Spread hot potatoes on a large lipped cookie sheet; cover when cool. Return skillet to medium-high; add potatoes and re-crisp.)

Return reserved salmon mixture to skillet; stir in ketchup mixture, then season with salt and pepper. Cook, stirring frequently, until hash has nicely browned, about 5 minutes longer.

Sweet and Tangy Glazed Salmon

Ingredients

6 tablespoons butter
1 1/2 cups brown sugar
4 1/2 tablespoons lemon juice
2 1/4 teaspoons dried dill weed
3/4 teaspoon ground cayenne pepper
1 pound salmon fillets, with skin
lemon pepper to taste

Directions

Preheat an outdoor grill for high heat.

Melt the butter in a saucepan over medium heat, and mix in the brown sugar, lemon juice, dill, and cayenne pepper. Cook and stir until the brown sugar is dissolved. Reduce heat and simmer until ready to brush onto the salmon.

Season salmon with lemon pepper, and place directly on the grill grate, skin side down. Brushing frequently with the butter and brown sugar glaze, cook the salmon 20 minutes, or until easily flaked with a fork. Reserve some of the glaze for serving.

Salmonettes

Ingredients

1 (14.75 ounce) can salmon
1 egg, lightly beaten
1/2 cup all-purpose flour
1/4 teaspoon dill weed
1 1/2 teaspoons baking powder
2 tablespoons vegetable oil

Directions

Drain salmon, reserving 1/4 cup juice. Discard salmon bones and skin. In a bowl, combine the salmon, egg, flour and dill; mix well. Stir baking powder into the reserved juice add to the salmon mixture. Heat oil in a skillet over medium-high heat. Drop batter by 1/4 cupfuls into skillet. Cook patties for 2-3 minutes on each side or until golden brown. Drain on paper towels. Serve warm.

Baked Salmon II

Ingredients

2 cloves garlic, minced
6 tablespoons light olive oil
1 teaspoon dried basil
1 teaspoon salt
1 teaspoon ground black pepper
1 tablespoon lemon juice
1 tablespoon fresh parsley,
chopped
2 (6 ounce) fillets salmon

Directions

In a medium glass bowl, prepare marinade by mixing garlic, light olive oil, basil, salt, pepper, lemon juice and parsley. Place salmon fillets in a medium glass baking dish, and cover with the marinade. Marinate in the refrigerator about 1 hour, turning occasionally.

Preheat oven to 375 degrees F (190 degrees C).

Place fillets in aluminum foil, cover with marinade, and seal. Place sealed salmon in the glass dish, and bake 35 to 45 minutes, until easily flaked with a fork.

Salmon Macaroni Bake

Ingredients

1 (14 ounce) package deluxe macaroni and cheese dinner mix
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup milk
1 (6 ounce) can skinless boneless salmon, drained
1 tablespoon grated onion
1/2 cup shredded Cheddar cheese
1/2 cup dry bread crumbs
2 tablespoons butter or margarine, cubed

Directions

Prepare macaroni and cheese according to package directions. Stir in the soup, milk, salmon, onion and cheddar cheese. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with bread crumbs; dot with butter.

Bake, uncovered, at 375 degrees for 30 minutes or until heated through.

Salmon Cheese Ball

Ingredients

1 (7 ounce) can salmon, drained and flaked
1 (8 ounce) package cream cheese, softened
1 tablespoon lemon juice
3 tablespoons finely chopped green onions
2 teaspoons prepared horseradish
1/4 teaspoon salt
1/4 teaspoon hot pepper sauce
1/4 teaspoon Worcestershire sauce
1/2 cup chopped walnuts
1/4 cup chopped fresh parsley

Directions

In a medium bowl, mix salmon, cream cheese, lemon juice, green onions, horseradish, salt, hot pepper sauce and Worcestershire sauce. Form the mixture into a ball and wrap in plastic. Chill in the refrigerator 3 hours, or until firm.

On a large piece of wax paper, mix walnuts and fresh parsley. Roll the ball in the walnuts and parsley until thoroughly coated. Chill in the refrigerator until serving.

Hoisin-Glazed Salmon

Ingredients

1/3 cup reduced-sodium soy sauce
1/4 cup hoisin sauce
1 tablespoon chili garlic sauce
2 tablespoons fresh lemon juice
1 tablespoon grated fresh ginger root
1 clove garlic, pressed
2 tablespoons olive oil
6 (6 ounce) skinless, boneless salmon fillets

Directions

Whisk together the soy sauce, hoisin sauce, chili sauce, lemon juice, ginger, garlic, and olive oil in a 9x13 inch baking dish. Place the salmon fillets into the marinade, and turn to evenly coat. Cover the dish with plastic wrap, and marinate in the refrigerator for 30 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Remove and discard the plastic wrap from the salmon, use a spoon to scoop up the marinade that has collected in the bottom of the baking dish, and drizzle it over the salmon fillets.

Bake in the preheated oven until the salmon flakes easily with a fork, about 30 minutes.

Pecan Salmon Roll

Ingredients

1 (8 ounce) package cream cheese, softened
1 green onion, minced
1 tablespoon fresh lemon juice
1 tablespoon prepared horseradish
1/4 teaspoon cayenne pepper
1 (14.75 ounce) can salmon, drained and flaked
1/2 cup chopped pecans
2 tablespoons chopped fresh parsley

Directions

In a medium bowl, beat together cream cheese, green onion, lemon juice, horseradish, and cayenne. Fold in salmon until well blended. Cover, and chill in the refrigerator at least 2 hours.

Shape the cream cheese and salmon mixture into a log, approximately 8 inches long. Roll log in pecans and parsley to coat. Refrigerate until serving.

Smoked Salmon Pasta Salad

Ingredients

11 ounces multi-colored fusilli pasta
1 small carrot, grated
1 small onion, chopped
1/2 cup diced cucumber
1/2 cup diced celery
8 ounces smoked salmon, cut into 3/4 inch pieces
1/3 cup mayonnaise
2 teaspoons lemon juice
1 pinch salt
1 pinch ground black pepper
1 pinch cayenne pepper (optional)

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the fusilli; return to a boil. Cook the pasta uncovered, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well and rinse with cold water. Transfer cooled pasta to a large bowl.

Toss the carrot, onion, cucumber, celery, and salmon with the pasta; mix well.

Combine the mayonnaise, lemon juice, salt, pepper, and cayenne pepper in a small bowl; mix well. Pour sauce over pasta mixture. Mix well to coat evenly.

Greek-Style Baked Salmon

Ingredients

8 (5 ounce) salmon fillets, with skin
1/4 cup olive oil
4 plum tomatoes, diced
1/2 cup crumbled feta cheese
1/4 red onion, diced
1 tablespoon chopped fresh basil
4 kalamata olives, sliced
1 tablespoon lemon juice

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Brush each salmon fillet on all sides with olive oil and arrange into the bottom of a glass baking dish with the skin side facing down. Scatter the tomatoes, feta cheese, onion, basil, and olives over the fillets; sprinkle with the lemon juice.

Bake in the preheated oven until the salmon flakes easily with a fork, about 20 minutes.

Salmon Salad

Ingredients

2 (7 ounce) cans salmon, drained
2 tablespoons fat-free
mayonnaise
2 tablespoons plain low-fat yogurt
1 cup chopped celery
2 tablespoons capers
1/8 teaspoon ground black
pepper
8 leaves lettuce

Directions

Crumble the salmon into a 1 quart bowl, removing any bones or skin.

In a small bowl combine the mayonnaise, yogurt, celery, capers and pepper. Mix well and then add to salmon and toss. Serve on a bed of lettuce leaves.

Indian-Style Salmon Fry

Ingredients

2 tablespoons olive oil
3/4 teaspoon cumin seeds
1/2 teaspoon brown mustard seeds
1 small onion, sliced into thin half-circles
1 clove garlic, minced
1 tablespoon minced fresh ginger root
1 green chile pepper, chopped
10 fresh curry leaves, chopped (optional)
1 tomato, diced
2 (14.75 ounce) cans salmon, drained and bones removed
1/4 cup chopped fresh cilantro

Directions

Heat the olive oil in a skillet over medium heat; place the cumin and mustard seeds in the hot oil and cook until the seeds begin to pop. Cook and stir the onions in the spice mixture until they brown. Mix in the garlic, ginger, chile pepper, and curry leaves; cook and stir until the garlic becomes golden. Add the tomatoes and stir for a few seconds before adding the salmon, using the back of your stirring spoon to break the salmon into small pieces in the pan; cook until the salmon is heated through, 5 to 10 minutes; remove from heat. Garnish with cilantro to serve.

Melt-in-Your-Mouth Broiled Salmon

Ingredients

- 1 clove garlic, chopped
- 2 tablespoons olive oil
- 4 (6 ounce) salmon fillets
- 1/2 cup butter
- 2 tablespoons Worcestershire sauce
- 2 tablespoons lemon juice
- 1/4 cup white wine
- 1 teaspoon ground black pepper
- 1 teaspoon garlic salt
- 1 1/2 teaspoons fines herbs
- 1/4 cup chopped fresh dill

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Line a jelly roll pan with aluminum foil, and spray with nonstick spray.

Place garlic and olive oil in a small microwave safe bowl and cook on High for 1 1/2 minutes. Melt the butter in a saucepan over low heat, and stir in the garlic mixture. Remove from heat; stir in the Worcestershire sauce, lemon juice, white wine, black pepper, garlic salt, and fines herbs.

Place the salmon fillets skin-side down on the prepared pan. Spoon about 1/3 of the butter sauce over the fillets, and sprinkle evenly with the fresh dill.

Broil in the preheated oven for 3 minutes. Turn salmon fillets so that the side of the fillet faces up, and baste fillets with about 1/3 of the butter sauce; broil for 3 minutes. Turn the fillets to place the opposite side facing up; spoon on the remaining butter sauce; broil until the fish flakes easily with a fork, about 3 additional minutes.

Salmon and Prawn Spaghetti

Ingredients

2 (4 ounce) salmon fillets
2 tablespoons chopped fresh tarragon
1 dash red wine
4 tiger prawns, peeled and deveined
1 (8 ounce) package uncooked spaghetti
8 spears asparagus, trimmed and cut into 1 inch pieces
1 tablespoon vegetable oil
1/2 cup sliced fresh mushrooms
1/4 cup chopped onion
2 cloves garlic, minced
1/2 cup red wine
1/4 cup whipping cream
2 tablespoons grated Parmesan cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C). Place the salmon into a baking dish, and season with the tarragon and a dash of red wine. Cover with a lid or aluminum foil.

Bake the salmon for about 5 minutes, then remove the lid, and add the prawns to the dish. Cover, and return to the oven. Cook for 10 minutes, or until salmon flakes with a fork, and prawns are pink.

Meanwhile bring a large pot of lightly salted water to a boil. Add the spaghetti, and cook for 7 minutes, or until tender. After the first 2 minutes, add the asparagus spears they will be done at the same time.

As you wait for the pasta, heat the oil in a large skillet over medium-high heat. Add the onion and mushrooms; cook and stir for a few minutes, then add the garlic. Cook until garlic is fragrant, then add the wine. Cook and stir to remove any bits stuck to the pan, then reduce the heat to low and stir in the cream.

Drain the spaghetti and asparagus, and mix into the skillet with the cream sauce. Flake the salmon and mix it in too. Pour onto a serving dish, and place the prawns on top. Garnish with grated Parmesan cheese, and serve.

Yin-Yang Salmon

Ingredients

1/2 cup hot red pepper sauce
1/2 cup brown sugar, or to taste
2 tablespoons butter
1 tablespoon honey
2 tablespoons fresh lemon juice
1 tablespoon olive oil
1 (2 pound) boneless salmon fillet
1/4 cup chopped green onions
1 pinch salt
1 pinch freshly ground black pepper

Directions

Stir together the hot sauce, brown sugar, butter, honey, and lemon juice in a saucepan over medium heat. Stir continuously for 3 to 4 minutes, until the sugar has dissolved and the mixture is well blended. Remove from heat, and set aside.

Coat a casserole dish with olive oil. Poke holes in the salmon with a fork, then place into the dish. Pour reserved sauce over the fish, top with green onions, and season with salt and pepper. Marinate for 30 minutes.

Preheat oven to 425 degrees F (220 C).

Bake salmon in preheated oven, uncovered, until the fish flakes easily with a fork, about 25 minutes.

Lemon Sauce for Salmon Patties

Ingredients

2 tablespoons butter
4 teaspoons all-purpose flour
3/4 cup milk
2 tablespoons lemon juice
1/4 teaspoon salt
1/8 teaspoon cayenne pepper

Directions

Melt butter in a saucepan over medium heat. Stir in the flour to form a smooth paste. Gradually stir in milk; bring to a boil over medium heat, stirring constantly. Cook for 2 minutes or until thickened. Remove from heat, and stir in lemon juice, salt, and cayenne pepper.

Barbecued Alaskan Salmon

Ingredients

2 tablespoons butter or margarine
2 tablespoons brown sugar
1 clove garlic, minced
1 tablespoon lemon juice
2 teaspoons soy sauce
1/2 teaspoon pepper
4 salmon steaks (1 inch thick)

Directions

In a small saucepan, combine the first six ingredients. Cook and stir until sugar is dissolved.

Meanwhile, grill salmon, covered, over medium-hot heat for 5 minutes. Turn salmon; baste with the butter sauce. Grill 7-9 minutes longer, turning and basting occasionally, or until the salmon flakes easily with a fork.

Balsamic-Glazed Salmon Fillets

Ingredients

6 (5 ounce) salmon fillets
4 cloves garlic, minced
1 tablespoon white wine
1 tablespoon honey
1/3 cup balsamic vinegar
4 teaspoons Dijon mustard
salt and pepper to taste
1 tablespoon chopped fresh oregano

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil, and spray with non-stick cooking spray.

Coat a small saucepan with non-stick cooking spray. Over medium heat, cook and stir garlic until soft, about 3 minutes. Mix in white wine, honey, balsamic vinegar, mustard, and salt and pepper. Simmer, uncovered, for about 3 minutes, or until slightly thickened.

Arrange salmon fillets on foil-lined baking sheet. Brush fillets with balsamic glaze, and sprinkle with oregano.

Bake in preheated oven for 10 to 14 minutes, or until flesh flakes easily with a fork. Brush fillets with remaining glaze, and season with salt and pepper. Use a spatula to transfer fillets to serving platter, leaving the skin behind on the foil.

Honey-Orange Marinated Salmon

Ingredients

1/3 cup reduced-sodium soy sauce
1/4 cup orange juice
1/4 cup honey
2 green onions, thinly sliced
1 tablespoon olive oil
1 tablespoon sherry or apple juice
1 tablespoon minced fresh ginger root
1 pound salmon fillet

Directions

In a large resealable plastic bag, combine the first seven ingredients. Add salmon. Seal bag and turn to coat; refrigerate for 1 hour, turning several times.

Line an 8-in. square baking dish with foil; coat the foil with nonstick cooking spray. Drain and discard marinade. Place salmon in prepared pan. Bake at 350 degrees F for 30-40 minutes or until fish flakes easily with a fork.

Delicious Feta-Crusted Salmon

Ingredients

1 (2 pound) salmon fillet, bones removed
1/2 cup crumbled feta cheese
1/3 cup light mayonnaise
1 tablespoon light cream cheese
1 tablespoon Dijon mustard
1 teaspoon balsamic vinegar
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon paprika, ground
1 tablespoon onion powder
1 teaspoon garlic powder
1/3 cup panko (Japanese bread crumbs) or regular dry bread crumbs

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil, and lightly oil. Place salmon onto foil and set aside.

Mix together feta cheese, mayonnaise, cream cheese, Dijon mustard, balsamic vinegar, salt, pepper, paprika, onion powder, and garlic powder in a bowl until smooth. Spread mixture over salmon, then sprinkle panko over top, covering completely.

Bake in preheated oven until easily flaked with a fork, about 35 to 45 minutes.

Curried Salmon Bake

Ingredients

1 cup sour cream
1 teaspoon curry paste
4 (6 ounce) fillets salmon

Directions

Preheat oven to 325 degrees F (165 degrees C). Coat a baking sheet with cooking spray.

In a bowl, mix the sour cream and curry paste. Spread the bottom of each salmon fillet with 1 tablespoon sour cream mixture, and arrange the fillets on the prepared baking sheet. Top fillets with remaining sour cream mixture.

Bake 25 minutes in the preheated oven, or until the salmon flakes easily with a fork.

Crispy Salmon Steaks

Ingredients

1/4 cup butter or margarine,
melted
1/2 teaspoon salt
1 pinch paprika
1/2 cup crushed saltines
1/2 cup crushed potato chips
2 salmon steaks (1 inch thick)

Directions

In a shallow bowl, combine the butter, salt and paprika. In another bowl, combine saltines and chips. Dip both sides of salmon steaks in butter mixture, then coat with crumbs. Broil 4-6 in. from the heat for 5-6 minutes on each side or until fish flakes easily with a fork.

Alaskan BBQ Salmon

Ingredients

1 cup brown sugar
1/2 cup honey
1 dash liquid smoke flavoring
1/2 cup apple cider vinegar
1 (4 pound) whole salmon fillet

Directions

Preheat grill for high heat.

In a small bowl, mix together brown sugar, honey, liquid smoke, and vinegar.

Brush one side of the salmon with the basting sauce. Place the salmon on the grill, basted side down. After about 7 minutes, generously baste the top, and turn over. Cook for about 8 more minutes, then brush on more basting sauce, turn, and cook for 2 minutes. Take care not to overcook the salmon as it will lose its juices and flavor if cooked too long.

Tasty Salmon Spread

Ingredients

1 (8 ounce) package softened cream cheese
1 tablespoon mayonnaise
1/2 teaspoon lemon juice
1 teaspoon Worcestershire sauce
1 teaspoon minced garlic
1/2 teaspoon onion powder
1/2 teaspoon seafood seasoning
1/8 teaspoon ground black pepper
1/4 teaspoon dried dill weed
6 ounces flaked smoked salmon

Directions

Stir together the cream cheese, mayonnaise, lemon juice, Worcestershire sauce, garlic, onion powder, seafood seasoning, pepper, and dill in a bowl until evenly blended and no lumps of cream cheese remain. Gently fold in the flaked salmon until incorporated. Refrigerate 1 hour before serving.

Grilled Salmon with Habanero-Lime Butter

Ingredients

1/4 cup vegetable oil
1/2 cup orange juice
3 tablespoons lime juice
1 tablespoon tequila
1 tablespoon grated lime zest
1 tablespoon minced habanero pepper
1 clove garlic, minced
4 (5 ounce) salmon steaks
1/4 cup butter, softened
1/4 teaspoon garlic salt
1 tablespoon lime juice
2 teaspoons minced habanero pepper
2 teaspoons grated lime zest

Directions

In a bowl, stir together vegetable oil, orange juice, 3 tablespoons lime juice, tequila, 1 tablespoon lime zest, 1 tablespoon habanero pepper, and garlic. Reserve a small amount to use as a basting sauce, and pour the remainder into a shallow baking dish. Place the salmon in the shallow dish, and turn to coat. Cover, and refrigerate for 2 to 4 hours, turning frequently.

In a small bowl, mix together softened butter, garlic salt, 1 tablespoon lime juice, 2 teaspoons habanero pepper, and 2 teaspoons lime zest. Cover, and refrigerate.

Preheat grill for medium heat.

Lightly oil grill grate, and place salmon on the grill. Cook salmon for 5 to 8 minutes per side, or until the fish can be easily flaked with a fork. Transfer to a serving dish, top with habanero butter, and serve.

Yogurt-Marinated Salmon Fillets (Dahi Machhali)

Ingredients

1 cup fat-free plain yogurt
1/2 tablespoon cayenne pepper
6 cloves garlic, minced
2 (2 inch) pieces fresh ginger root, minced
2 tablespoons cilantro, finely chopped
1 tablespoon ground coriander seed
1 teaspoon ground cumin
1 teaspoon salt
1/4 teaspoon ground turmeric
4 (6 ounce) skinless, boneless salmon fillets

Directions

Combine the yogurt, cayenne pepper, garlic, ginger, cilantro, ground coriander, cumin, salt and turmeric in a resealable plastic bag. Close bag and mix everything together until evenly combined. Add the salmon and toss until well coated with the marinade; marinate overnight.

Preheat the oven broiler. Lightly grease a baking pan.

Remove salmon from marinade and shake off excess; discard remaining marinade. Place onto prepared baking pan and broil in preheated oven until salmon flakes easily with a fork, five to seven minutes per side.

Smoked Salmon Frittata

Ingredients

4 tablespoons olive oil
1/4 medium onion, chopped
salt and pepper to taste
4 ounces pepper smoked salmon
8 black olives, chopped
6 eggs
2 tablespoons milk
2 tablespoons heavy cream
1/2 (8 ounce) package cream
cheese, cubed

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat olive oil in an 8 inch oven-safe skillet over medium heat. Add onion, and season with a little salt and pepper. Cook, stirring until translucent. Add the salmon and olives; cook and stir briefly to release the flavors.

In a medium bowl, whisk together the eggs, milk and cream. Pour over the salmon and onion, and stir gently. Scatter cubes of cream cheese over the top. Cook over medium heat without stirring, until the edges appear firm.

Place the skillet in the preheated oven, and bake for 20 minutes, or until nicely browned and puffed. Flip onto a serving plate, and cut into wedges to serve.

Lemon-Pepper Salmon

Ingredients

- 2 tablespoons butter
- 2 tablespoons olive oil
- 4 (4 ounce) salmon steaks
- 1 teaspoon minced garlic
- 1 tablespoon lemon pepper
- 1 teaspoon salt
- 1/4 cup water
- 1 cup chopped fresh tomatoes
- 1 cup chopped fresh cilantro
- 2 cups boiling water
- 1 cup uncooked couscous

Directions

Heat the butter and olive oil in a large skillet over medium heat. Place salmon in the skillet, and season with garlic, lemon pepper and salt. Pour 1/4 cup water around salmon. Place tomatoes and cilantro in the skillet. Cover, and cook 15 minutes, or until fish is easily flaked with a fork.

Bring 2 cups water to boil in a pot. Remove from heat, and mix in couscous. Cover, and let sit 5 minutes. Serve the cooked salmon over couscous, and drizzle with sauce from skillet.

Salmon with Creamy Dill Sauce

Ingredients

1 (2 pound) salmon fillet
1 teaspoon lemon-pepper seasoning
1 teaspoon onion salt
1 small onion, sliced and separated into rings
6 lemon slices
1/4 cup butter
DILL SAUCE:
1/3 cup sour cream
1/3 cup mayonnaise
1 tablespoon finely chopped onion
1 teaspoon lemon juice
1 teaspoon prepared horseradish
3/4 teaspoon dill weed
1/4 teaspoon garlic salt
pepper to taste

Directions

Line a 15-in. x 10-in. x 1-in. baking pan with heavy-duty foil; grease lightly. Place salmon skin side down on foil. Sprinkle with lemon-pepper and onion salt. Top with onion and lemon. Dot with butter. Fold foil around salmon; seal tightly,

Bake at 350 degrees F for 20 minutes. Open foil. Broil 4-6 in. from the heat for 8-12 minutes or until the fish flakes easily with a fork.

Combine the sauce ingredients until smooth. Serve with salmon.

Pan Seared Salmon and Scallops with

Ingredients

1/2 cup unsalted macadamia nut pieces
1 cup packed fresh cilantro leaves
1/2 cup chopped green onions
3 tablespoons minced fresh ginger
1 tablespoon minced garlic
1 lemon, zested and juiced
3/4 cup macadamia nut oil, or more as needed
Kosher salt to taste
4 tablespoons olive oil
8 (6 ounce) salmon fillets, with skin
16 large (U-10) scallops, tendon removed
kosher salt to taste

Directions

Prepare macadamia-cilantro pesto by placing macadamia nuts, cilantro, green onion, ginger, garlic, lemon juice, lemon zest, and macadamia nut oil into the bowl of a blender. Puree until smooth, adding more oil if needed; season to taste with kosher salt.

Heat two very large skillets over medium-high heat with two tablespoons of oil each until smoking. Season the salmon and scallops to taste with kosher salt. Sear salmon fillets, meat-side down, until golden and crispy, about 5 minutes. Flip over, and cook on the skin-side 5 minutes to desired doneness. Place seared salmon onto serving plates, then sear the scallops until golden brown, 2 to 3 minutes per side.

To serve, spoon some of the macadamia-cilantro pesto over the salmon, and garnish with two seared scallop pieces.

Soy Ginger Salmon

Ingredients

1 pound salmon fillets
1/3 cup brown sugar, divided
2 teaspoons lemon pepper,
divided
1 teaspoon garlic powder, divided
1/3 cup low sodium soy sauce
1 tablespoon olive oil
1 (1 inch) piece fresh ginger root,
minced
1/3 cup orange juice

Directions

Rub salmon with about 1 tablespoon brown sugar. Lightly sprinkle with lemon pepper and garlic powder; rub seasoning into fish.

Into a small saucepan set over medium heat, pour soy sauce and olive oil. Stir in ginger and remaining brown sugar, lemon pepper, and garlic powder. Bring to a gentle simmer, stirring constantly until sugar has dissolved. Remove from heat, stir in orange juice.

Place fish and marinade into a resealable plastic bag, seal, and refrigerate overnight, or for at least 3 hours.

Preheat broiler. Place fish in a foil-lined baking pan. Reserve marinade.

Broil fish skin-side up, 2 minutes. Remove from oven, pull skin off with tongs. Baste with marinade, return to oven, and broil 2 minutes more. Turn fish, and broil until fish flakes easily, about 4 minutes. Remove from oven, and let sit 5 minutes before serving.

Miso Salmon

Ingredients

2 (1 1/2-pound) salmon fillets, skin removed
1 cup miso paste
1/4 cup sake
1/2 cup brown sugar
2 tablespoons sesame seeds
1 teaspoon sesame oil
1/4 cup water
1/2 cup prepared soy-ginger salad dressing
3 tablespoons seasoned rice vinegar

Directions

Preheat the oven to 400 degrees F (200 degrees C). Fill a large skillet with about 1 inch of water and bring to a boil. Poach fish just until cooked on the outside, about 2 minutes per side. Transfer fillets to a broiler pan.

In a small bowl, stir together the miso paste, sake, brown sugar, sesame seeds, sesame oil, water, salad dressing and rice vinegar. Spread this over the tops of the salmon fillets.

Bake for 15 minutes in the preheated oven, or until almost cooked through. Switch the oven to broil, and broil until the top is browned and bubbly, about 5 more minutes. Cut fillets into portions to serve.

Smoked Salmon Quesadillas

Ingredients

4 ounces cream cheese, softened
2 tablespoons sour cream
1 teaspoon dill weed
1 garlic clove, minced
2 tablespoons butter or margarine,
softened
6 (8 inch) (8 inch) flour tortillas
4 ounces smoked salmon,
chopped
2 cups shredded Swiss or
Cheddar cheese

Directions

In a small mixing bowl, combine the cream cheese, sour cream, dill and garlic. Spread butter over one side of each tortilla. Place three tortillas, buttered side down, on a griddle or large skillet. spread with cream cheese mixture; sprinkle with salmon and cheese. Cover with remaining tortillas, buttered side up.

Cook over low heat for 2-3 minutes or until golden brown. Turn and cook 2-3 minutes longer or until cheese is melted. Cut into wedges.

Fat Tuesday Salmon

Ingredients

1 potato, peeled
2 (14.75 ounce) cans salmon,
drained
1/2 cup diced onion
1/2 cup diced green bell pepper
1 jalapeno pepper, seeded and
minced
1 egg, beaten
1 teaspoon ground black pepper
1/2 cup cracker crumbs
2 tablespoons vegetable oil

Directions

Bring a saucepan of water to a boil. Add potato and cook until tender but still firm, about 15 minutes. Drain, cool and mash.

In a large bowl, combine salmon, onion, green bell pepper, potato, jalapeno, egg and ground black pepper; mix well.

Shape mixture into 4 patties and coat with cracker crumbs.

In a large skillet over medium heat, warm oil and cook patties until browned on each side; serve.

Funco's Salmon Fish Cakes

Ingredients

2 potatoes, peeled and cubed
2 pounds boneless salmon fillets

2 cups dry bread crumbs
1/2 teaspoon crushed red pepper flakes
1/2 teaspoon garlic powder
2 eggs
1 onion, minced
1/2 cup minced celery
1/2 cup chopped green onions
1/2 cup chopped green bell pepper
1/2 cup chopped fresh parsley
4 cloves garlic, minced
salt and black pepper to taste

1/2 cup butter
1/2 cup vegetable oil

Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two in a large mixing bowl. Mash until no lumps remain, then refrigerate until cold.

While the potatoes are cooking, place the salmon fillets into a wide, shallow pan, and cover with lightly salted water. Bring to a simmer over medium-high heat. Once simmering, reduce heat to low, and cook until the salmon flakes easily with a fork and is opaque in the center, about 10 minutes. Drain the salmon, and refrigerate until cold.

Stir the bread crumbs, red pepper flakes, and garlic powder together in a bowl; set aside. Stir the eggs, onion, celery, green onion, bell pepper, parsley, and garlic into the mashed potatoes. Shred the chilled salmon with your fingers and place into the bowl with the mashed potatoes. Season to taste with salt and pepper, and gently stir the mixture until just blended. Divide into 1/4 cup portions, and shape into 1/2 inch thick patties. Carefully press the fish cakes into the seasoned bread crumbs, and place onto a plate - do not stack.

Heat the butter and oil in a large skillet over medium heat. Cook the fish cakes in batches until the bread crumbs are golden brown on both sides, and the fish cakes are hot in the center, 3 to 4 minutes per side.

Salmon Spread I

Ingredients

1 (8 ounce) package cream cheese, softened
2 ounces flaked or chopped smoked salmon
1 teaspoon lemon juice
1/2 teaspoon Worcestershire sauce
1/2 teaspoon minced garlic
1/4 teaspoon onion powder
1/4 teaspoon seafood seasoning
1 dash ground black pepper

Directions

In a medium bowl, mix together cream cheese, salmon, lemon juice, Worcestershire sauce, garlic, onion powder, seafood seasoning and ground black pepper. Chill in the refrigerator until serving.

Salmon with Brown Sugar Glaze

Ingredients

1/4 cup packed light brown sugar
2 tablespoons Dijon mustard
4 (6 ounce) boneless salmon fillets
salt and ground black pepper to taste

Directions

Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source; prepare the rack of a broiler pan with cooking spray.

Season the salmon with salt and pepper and arrange onto the prepared broiler pan. Whisk together the brown sugar and Dijon mustard in a small bowl; spoon mixture evenly onto top of salmon fillets.

Cook under the preheated broiler until the fish flakes easily with a fork, 10 to 15 minutes.

Bite-Sized Salmon Tikka

Ingredients

2 teaspoons ground red pepper
(cayenne)
1/2 teaspoon ground turmeric
1/2 teaspoon salt
1/2 pound wild Pacific salmon
fillets, cut into 1-inch cubes
2 teaspoons cornstarch
1/2 cup oil for frying

Directions

Mix together the cayenne, turmeric, and salt in a bowl. Add the salmon to the bowl and toss to coat. Allow to sit 15 minutes.

Heat the oil in a skillet over medium-high heat. While the oil is heating, sprinkle the cornstarch over the salmon and again toss to coat.

Cook the salmon in the heated oil until golden brown, about 1 minute per side.

Crusted Salmon with Honey-Mustard Sauce

Ingredients

1 (1.5 pound) skinless center-cut salmon fillet, cut into 4 pieces
1 cup milk
1/4 cup fine bread crumbs
2 tablespoons grated Parmesan cheese
1 egg
1/4 cup butter, melted
1 tablespoon prepared yellow mustard
1 tablespoon honey

Directions

Preheat an oven to 375 degrees F (190 degrees C). Prepare a baking sheet with cooking spray.

Place the salmon fillets in a baking dish; pour the milk over the fillets. Allow the salmon to soak in the milk 10 to 15 minutes.

Stir the bread crumbs and Parmesan cheese together in a wide, deep bowl. Beat the egg in a separate bowl until frothy. Remove the salmon fillets from the milk; shake the excess milk off the fish. Dip each fillet into the beaten egg and then gently press into the bread crumb mixture to coat; gently shake to remove the excess.

Bake in the preheated oven, turning once, until the salmon flakes easily with a fork, about 15 minutes.

While the salmon bakes, stir the butter, mustard, and honey together in a bowl; drizzle over the baked salmon to serve.

Roasted Garlic Potato Soup with Smoked Salmon

Ingredients

1 whole head garlic
2 tablespoons olive oil
1/4 cup diced onion
1 carrot, finely chopped
4 cups chicken stock
4 large new potatoes, cut into 1/2 inch cubes
1/2 teaspoon ground dried rosemary
1/4 teaspoon ground thyme
3/4 cup heavy cream
1/2 cup smoked salmon, torn or cut into bite-size pieces
salt and pepper to taste
1 green onion, thinly sliced

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Cut off the top of the head of garlic to expose the cloves, trimming about 1/4 inch off of the top of each clove. You may need to trim individual cloves along the sides of the head. Brush the cut cloves with 1 tablespoon of olive oil, then nestle the head into a piece of aluminum foil. Bake in the preheated oven until the cloves are tender and nicely browned, about 25 minutes.

Remove roasted garlic from oven, open foil and allow to cool slightly. When the garlic is cool enough to handle, cut the heads in half horizontally so that all of the cloves are exposed. Squeeze both halves to release the roasted cloves into a medium bowl.

While the garlic is roasting, heat the remaining 1 tablespoon olive oil in a large saucepan. Stir in the onion and the carrot and cook, stirring, until soft, about 5 minutes. Pour the chicken stock into the saucepan and add the potatoes, rosemary, and thyme. Bring the soup to a simmer over medium heat and cook until the potatoes are tender, about 20 minutes.

Remove about 1/2 of the potatoes from the pot and reserve. Place the roasted garlic cloves into a blender and add the soup, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the contents moving before letting it run. Puree the soup, in batches, until smooth. Pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

Stir the reserved potato cubes, heavy cream, and smoked salmon into the pureed soup and bring to a simmer. Serve, hot, with a sprinkle of green onion.

Salmon Fillets with Mustard Glaze

Ingredients

1 tablespoon olive oil
4 salmon fillets, 3/4-inch thick each
black pepper
1 cup Swanson® Chicken Broth (regular, Natural Goodness®, or Certified Organic)
2 tablespoons balsamic vinegar
1 tablespoon country-style Dijon mustard
2 teaspoons packed brown sugar

Directions

Heat oil in medium skillet over medium-high heat. Add salmon, skin-side up, and cook for about 5 minutes or until browned. Turn salmon and season with black pepper.

Add 1/2 cup broth. Heat to a boil. Cover and cook over low heat 5 minutes or until fish flakes easily when tested with a fork. Remove salmon and keep warm.

Add remaining broth, vinegar, mustard and brown sugar. Heat to a boil. Cook over medium heat 10 minutes or until mixture is slightly thickened and reduced to 1/4 cup. Serve over salmon.

Salmon Broccoli Bake

Ingredients

1 cup chopped onion
1 tablespoon butter or margarine
1 1/2 cups cooked wild rice
1 (7 ounce) can salmon, drained,
bones and skin removed
1 egg
1/2 cup mayonnaise*
1/2 cup grated Parmesan cheese
1 (10 ounce) package frozen
chopped broccoli, thawed and
drained
1 1/2 cups shredded Cheddar
cheese, divided

Directions

In a skillet, saute onion in butter until tender. Remove from the heat; stir in rice and salmon. Combine egg and mayonnaise; add to the salmon mixture. Spoon half into a greased 2-qt. baking dish; top with half of the Parmesan cheese and broccoli. Sprinkle with 1 cup cheddar cheese. Top with the remaining salmon mixture, Parmesan and broccoli. Bake, uncovered, at 350 degrees F for 30 minutes. Sprinkle with remaining cheddar. Bake 5 minutes longer or until cheese is melted.

Curry Salmon with Broccoli

Ingredients

1 1/2 cups uncooked long grain white rice
3 cups water
2 pounds broccoli, chopped
2 (10.75 ounce) cans condensed cream of celery soup
1 cup mayonnaise
1 cup white wine
2 teaspoons curry powder
2 pounds salmon fillets, bones and skin removed

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish.

Bring the rice and water to boil in a pot. Cover, reduce heat to low, and simmer 25 minutes.

Arrange broccoli in the bottom of the baking dish. Mix the cream of celery soup, mayonnaise, wine, and curry in a bowl, and pour 1/2 evenly over the broccoli. Cut salmon into chunks and place in baking dish. Top with remaining soup mixture.

Bake 45 minutes in the preheated oven, until broccoli is tender and fish flakes easily with a fork. Serve over cooked rice.

Smoked Salmon Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1 tablespoon olive oil
1 cup smoked salmon, cut into
1/2 inch pieces
1/2 (6 ounce) jar marinated
artichoke hearts, drained and
quartered
2 tablespoons chopped sun-dried
tomatoes
2 cups shredded mozzarella
cheese

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Spread the olive oil over the pizza crust, then sprinkle with the smoked salmon, artichokes, and sun-dried tomatoes. Sprinkle the mozzarella cheese evenly over the pizza.

Bake in the preheated oven until the cheese has melted and is bubbly, 10 to 15 minutes.

Cheesy Baked Salmon

Ingredients

2 pounds salmon fillets
2 cloves garlic, crushed
1 teaspoon dried dill weed
salt to taste
ground black pepper to taste
1 cup shredded Cheddar cheese
6 green onions, chopped

Directions

Preheat oven to 450 degrees F (230 degrees C).

Place the salmon on a large piece of foil, and season with garlic, dill, salt, and pepper. Seal foil around the salmon. Place on a baking sheet.

Bake 20 minutes in the preheated oven. Top with Cheddar cheese and green onions, and continue baking 5 minutes, or until cheese is melted and fish is easily flaked with a fork.

Delicious Salmon Pasta Salad

Ingredients

1 (8 ounce) package farfalle pasta
2 heads broccoli, separated into florets
2 carrots, peeled and chopped
1 cup olive oil
2 teaspoons soy sauce
3 tablespoons red wine vinegar
2 cloves garlic, pressed
3 tablespoons fresh lemon juice
salt and pepper to taste
10 ounces canned salmon, drained

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain.

Bring a separate large pot of water to a boil. Add the broccoli and carrots, and cook in the boiling water until tender, 2 to 3 minutes; drain.

Combine the olive oil, soy sauce, red wine vinegar, garlic, lemon juice, salt, and pepper in a sealable container; seal. Shake vigorously to make the dressing.

Toss together the drained pasta, drained vegetables, salmon, and dressing in a large bowl. Store in refrigerator up to 4 days.

Broiled Salmon Mignons

Ingredients

2 tablespoons balsamic vinegar
1 clove garlic, minced
1 pound skinless salmon fillet, cut
into 6 - 3/4 inch strips
coarsely ground black pepper

Directions

Preheat the oven's broiler to 500 degrees; set the oven rack about 6 inches from the heat source. Combine the balsamic vinegar and the garlic in a small bowl; reserve.

Roll the salmon strips, beginning on the thickest side, into 6 pinwheels. Secure with wooden skewers. Drizzle the balsamic and garlic mixture generously over each pinwheel.

Place salmon under hot broiler and cook for 7 minutes. Turn pinwheels over; cook until edges are brown, and fish is easily flaked with a fork, about 7 additional minutes. Sprinkle with pepper before serving.

Grilled Salmon Salad

Ingredients

2 (1 1/2 pound) salmon fillets
2 celery ribs, chopped
1/2 cup finely chopped red onion
2 tablespoons snipped fresh dill

DRESSING:

1/4 cup raspberry vinegar
1 tablespoon olive or canola oil
1 1/2 teaspoons sugar
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Coat grill rack with nonstick cooking spray before starting the grill. Cut salmon fillets widthwise into 4-in. pieces; place skin side down on grill. Grill, covered, over medium-hot heat for 12-15 minutes or until fish flakes easily with a fork. Cover and refrigerate for 1 hour.

Bone, skin and flake salmon; place in a bowl. Add celery, onion and dill. Combine the dressing ingredients; pour over salad and gently toss to coat. Serve or refrigerate; stir before serving.

Tomato Basil Salmon

Ingredients

2 (6 ounce) boneless salmon fillets
1 tablespoon dried basil
1 tomato, thinly sliced
1 tablespoon olive oil
2 tablespoons grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with a piece of aluminum foil, and spray with nonstick cooking spray. Place the salmon fillets onto the foil, sprinkle with basil, top with tomato slices, drizzle with olive oil, and sprinkle with the Parmesan cheese.

Bake in the preheated oven until the salmon is opaque in the center, and the Parmesan cheese is lightly browned on top, about 20 minutes.

Thyme Salmon with Sage Pasta

Ingredients

1 1/2 pounds skinned salmon fillet, cut into 4-inch pieces
2 tablespoons extra virgin olive oil
4 cloves garlic, crushed
salt to taste
1 teaspoon dried thyme leaves

1 (12 ounce) package egg noodles
2 tablespoons salted butter
1/2 cup chopped fresh sage
2 cloves crushed garlic
1 tablespoon extra virgin olive oil
2 cups frozen peas, thawed
1 lime, juiced
1 1/2 teaspoons salt
1 lime, juiced

Directions

Place the salmon pieces into a mixing bowl. Drizzle with 2 tablespoons of extra virgin olive oil, then toss with 4 cloves of crushed garlic. Refrigerate at least 30 minutes.

Preheat an oven to 350 degrees F (175 degrees C).

Line a baking sheet with aluminum foil. Place the salmon onto the foil, and season with salt and thyme. Fold the foil over the salmon to form a sealed pouch. Bake in the preheated oven until the salmon is no longer translucent in the center, 15 to 20 minutes.

Meanwhile, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink, then return to the cooking pot.

Melt the butter in a small saucepan over medium heat. Cook until the butter has browned lightly. Stir in the sage and garlic until the sage has wilted. Stir in 1 tablespoon of olive oil, the frozen peas, the juice of 1 lime, and 1 1/2 teaspoons of salt. Stir into the pasta, and place into a serving bowl. Remove the salmon from the foil, and place onto the pasta. Squeeze another lime over top to serve.

Super Grilled Salmon

Ingredients

1/4 cup brown sugar
1/2 cup hot water
1/2 cup Shiraz wine
1/2 cup soy sauce
1/3 cup olive oil
3 cloves garlic, minced
1/3 teaspoon lemon pepper
2 pounds salmon fillets
1 tablespoon cornstarch
2 tablespoons cold water

Directions

In a bowl, mix the brown sugar in the hot water until dissolved. Pour into a large resealable plastic bag, and mix in wine, soy sauce, olive oil, garlic, and lemon pepper. Place salmon in the bag, seal, and marinate 8 hours or overnight in the refrigerator.

Preheat a grill for high heat.

Lightly oil the grill grate. Reserving marinade, place salmon on the grill, and cook 5 to 8 minutes on each side, or until easily flaked with a fork.

Transfer reserved marinade to a pot. Dissolve the cornstarch in cold water. Bring the marinade to a boil, and stir in cornstarch mixture to thicken. Serve over the salmon or on the side as a dipping sauce.

Smoked Salmon Spread

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sour cream
1/4 cup heavy cream
1 tablespoon lemon pepper
1 teaspoon dried dill weed
1/4 cup chopped green onions
8 ounces flaked smoked salmon

Directions

Stir together the cream cheese, sour cream, heavy cream, lemon pepper, and dill in a bowl until smooth. Fold in the green onions and smoked salmon until evenly mixed. Refrigerate 1 hour before serving.

Seared Salmon with Indian-Inspired Cream Sauce

Ingredients

4 (6 ounce) fillets fresh salmon
salt and black pepper to taste
1 tablespoon butter
2 medium onions, diced
8 cloves garlic, minced
1 cup chopped portobello mushrooms
1 cup fresh porcini mushrooms, cleaned and sliced
1/2 cup diced fennel bulb
1/2 cup diced celery
1 teaspoon curry powder
1/2 teaspoon saffron
2 cups chicken broth
1 cup heavy cream
1 tablespoon butter
4 sprigs chopped fresh parsley for garnish
4 lemon slices for garnish
2 tablespoons thinly sliced green onion for garnish

Directions

Season each fillet with salt and pepper; set aside.

Melt 1 tablespoon butter in a large skillet over medium heat. Stir in onions and cook until they soften and turn translucent, 5 to 7 minutes. Add garlic and cook 1 minute more. Combine mushrooms, fennel, and celery with onions and cook until vegetables have softened, about 5 to 7 minutes. Season with curry powder, saffron, salt and pepper to taste; cook 2 more minutes. Pour in chicken broth and cook 5 minutes longer, stirring occasionally. Stir in heavy cream and simmer 5 minutes.

Meanwhile, melt 1 tablespoon butter in a large skillet over medium heat and place salmon fillets in pan, skin side down. Turn up heat to high to sear fillets; cooking two minutes on each side.

Prepare serving platter by spooning mushroom sauce over the bottom. Place salmon fillets on top, drizzling additional sauce over fish. Garnish with parsley, lemon slices, and green onions.

Baked Salmon I

Ingredients

- 1 cup brown rice
- 2 1/2 cups water
- 1 pound salmon fillet
- 1/4 cup orange juice
- 1 teaspoon dried dill weed
- 1 teaspoon dried rosemary
- 1 teaspoon dried basil
- 1 teaspoon dry mustard
- 1 teaspoon lemon pepper

Directions

Preheat oven to 350 degrees F (175 degrees C). In a saucepan bring 2 1/2 cups of water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large pan, add enough water to just cover the bottom of the pan. Lay the salmon fillet in the pan, pink side up. Place cooked rice around the outside of the fish. Sprinkle the orange juice over the fish and rice.

In a small bowl, combine the dill weed, rosemary, basil, mustard, lemon pepper and sprinkle over the fish and rice. Cover with aluminum foil.

Bake in a preheated oven for 30 to 40 minutes or until the salmon is tender and flaky.

Creamy Smoked Salmon Pasta

Ingredients

6 tablespoons butter
1/2 onion, finely chopped
2 tablespoons all-purpose flour
2 teaspoons garlic powder
2 cups skim milk
1/2 cup grated Romano cheese
1 cup frozen green peas, thawed and drained
1/2 cup canned mushrooms, drained
10 ounces smoked salmon, chopped
1 (16 ounce) package penne pasta

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a large skillet over medium heat. Saute onion in butter until tender.

Stir flour and garlic powder into the butter and onions. Gradually stir in milk. Heat to just below boiling point, and then gradually stir in cheese until the sauce is smooth. Stir in peas and mushrooms., and cook over low heat for 4 minutes.

Toss in smoked salmon, and cook for 2 more minutes. Serve over pasta.

Grilled Cilantro Salmon

Ingredients

1 bunch cilantro leaves, chopped
2 cloves garlic, chopped
2 cups honey
juice from one lime
4 salmon steaks
salt and pepper to taste

Directions

In a small saucepan over medium-low heat, stir together cilantro, garlic, honey, and lime juice. Heat until the honey is easily stirred, about 5 minutes. Remove from heat, and let cool slightly.

Place salmon steaks in a baking dish, and season with salt and pepper. Pour marinade over salmon, cover, and refrigerate 10 minutes.

Preheat an outdoor grill for high heat.

Lightly oil grill grate. Place salmon steaks on grill, cook 5 minutes on each side, or until fish is easily flaked with a fork.

Alaska Salmon Bake with Pecan Crunch Coating

Ingredients

3 tablespoons Dijon mustard
3 tablespoons butter, melted
5 teaspoons honey
1/2 cup fresh bread crumbs
1/2 cup finely chopped pecans
3 teaspoons chopped fresh parsley
6 (4 ounce) fillets salmon
salt and pepper to taste
6 lemon wedges

Directions

Preheat the oven to 400 degrees F (200 degrees C). In a small bowl, mix together the mustard, butter, and honey. In another bowl, mix together the bread crumbs, pecans, and parsley.

Season each salmon fillet with salt and pepper. Place on a lightly greased baking sheet. Brush with mustard-honey mixture. Cover the top of each fillet with bread crumb mixture.

Bake for 10 minutes per inch of thickness, measured at thickest part, or until salmon just flakes when tested with a fork. Serve garnished with lemon wedges.

Salmon with Caramelized Leeks

Ingredients

4 leeks
2 tablespoons butter
1 tablespoon brown sugar
3 carrots, cut into matchsticks
kosher salt to taste
2 pounds salmon fillets
2 teaspoons olive oil
kosher salt and ground black pepper to taste

Directions

Preheat an oven to 425 degrees F (220 degrees C). Line a baking sheet with foil, and spray with cooking spray.

Trim away the root end, tough outer leaves, and dark green tops of the leeks. Cut the leeks lengthwise into quarters, then crosswise into thirds. Wash the leeks well to remove any grit, and drain in a colander.

Melt the butter in a large skillet over medium-high heat, and cook and stir the leeks until they have started to soften, about 5 minutes. Sprinkle the leeks with brown sugar, and cook until they turn brown, 15 to 20 minutes. Stir in the matchstick carrots, sprinkle with kosher salt, and cook and stir until the carrots are tender, about 5 minutes.

Place the salmon on the prepared baking sheet, rub the fillets with olive oil, and sprinkle with salt and pepper. Roast the salmon until the flesh is opaque and flakes easily but isn't dry, about 10 minutes per 1 inch of thickness. Remove the cooked fillets to plates, and top each fillet with 1/4 of the caramelized leeks and carrots.

Parmesan Crusted Salmon

Ingredients

1/2 cup Parmesan cheese
1 cup Italian seasoned bread crumbs
1 teaspoon dried tarragon
1 teaspoon dill weed
1 cup white wine
1/4 cup teriyaki sauce
1 tablespoon melted butter
1/4 cup chopped red onion
1 tablespoon minced garlic
2 pounds salmon steaks

Directions

In a shallow, medium bowl mix Parmesan cheese, Italian seasoned bread crumbs, tarragon and dill.

In a medium saucepan over medium heat, blend white wine, teriyaki sauce, butter, red onion and garlic. Cook and stir until onions are tender.

Press one side of each salmon steak into the Parmesan cheese mixture. Place steaks crust side up in saucepan with white wine mixture. Cook over medium high heat until most of the liquid is reduced, 10 to 15 minutes, then flip with a spatula. Continue cooking until crust is golden brown and fish is easily flaked with a fork.

Maple Salmon

Ingredients

1/4 cup maple syrup
2 tablespoons soy sauce
1 clove garlic, minced
1/4 teaspoon garlic salt
1/8 teaspoon ground black pepper
1 pound salmon

Directions

In a small bowl, mix the maple syrup, soy sauce, garlic, garlic salt, and pepper.

Place salmon in a shallow glass baking dish, and coat with the maple syrup mixture. Cover the dish, and marinate salmon in the refrigerator 30 minutes, turning once.

Preheat oven to 400 degrees F (200 degrees C).

Place the baking dish in the preheated oven, and bake salmon uncovered 20 minutes, or until easily flaked with a fork.

Salmon with Dill

Ingredients

1 pound salmon fillets or steaks
1/4 teaspoon salt
1/2 teaspoon ground black pepper
1 teaspoon onion powder
1 teaspoon dried dill weed
2 tablespoons butter

Directions

Preheat oven to 400 degrees F (200 degrees C).

Rinse salmon, and arrange in a 9x13 inch baking dish. Sprinkle salt, pepper, onion powder, and dill over the fish. Place pieces of butter evenly over the fish.

Bake in preheated oven for 20 to 25 minutes. Salmon is done when it flakes easily with a fork.

Baked Dijon Salmon

Ingredients

1/4 cup butter, melted
3 tablespoons Dijon mustard
1 1/2 tablespoons honey
1/4 cup dry bread crumbs
1/4 cup finely chopped pecans
4 teaspoons chopped fresh parsley
4 (4 ounce) fillets salmon
salt and pepper to taste
1 lemon, for garnish

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a small bowl, stir together butter, mustard, and honey. Set aside. In another bowl, mix together bread crumbs, pecans, and parsley.

Brush each salmon fillet lightly with honey mustard mixture, and sprinkle the tops of the fillets with the bread crumb mixture.

Bake salmon 12 to 15 minutes in the preheated oven, or until it flakes easily with a fork. Season with salt and pepper, and garnish with a wedge of lemon.

Mini Corncakes with Basil, Avocado Spread and

Ingredients

Corncakes:

1 cup corn kernels, fresh or thawed frozen
1/3 cup milk
1 egg, lightly beaten
2 tablespoons butter, melted
3 leaves fresh basil, finely chopped
1/2 cup flour
1 teaspoon baking powder
1/2 teaspoon salt

Avocado spread:

2 ripe Chilean Hass avocados
1 jalapeno pepper, seeded and finely chopped
1 tablespoon lime juice, freshly squeezed
1 tablespoon cilantro, finely chopped
1 teaspoon chives, finely chopped
1/2 teaspoon salt
6 ounces smoked salmon, sliced thin
Chives and cilantro leaves for garnish

Directions

Corncakes: In blender, puree the corn and milk until kernels are coarsely ground, about 30 seconds. Add egg, butter and basil and blend just a second or two, to beat the egg.

In medium bowl, stir together flour, baking powder and salt. Make a well in the center of the dry ingredients and stir in the corn/egg mixture until moistened. Add a little more milk, if necessary, until batter drops easily off a spoon.

Spray or lightly oil a non-stick skillet or griddle and heat over medium-high heat. Drop the batter by rounded teaspoonsful into hot skillet and cook until browned on bottom, about 3 to 4 minutes. Turn and brown on second side, another 3 to 4 minutes.

Avocado Spread: Rinse, halve and seed the avocado. Scoop avocado into shallow bowl. Mash coarsely with fork. Add pepper, lime juice, cilantro, chives and salt and mix.

Spread each corn cake with a tablespoon of avocado spread. Top with smoked salmon, garnish with chives and cilantro and serve.

Pan-Poached Alaskan Salmon Piccata

Ingredients

1/2 cup water
2 tablespoons lemon juice
1/8 teaspoon chicken bouillon granules
2 (4 ounce) fillets salmon
1 tablespoon butter
2 tablespoons capers
ground black pepper to taste
1 tablespoon chopped fresh parsley

Directions

Bring water and lemon juice to a boil in medium-sized skillet. Stir in chicken bouillon granules. Reduce heat to a simmer and place salmon fillets in pan. Cover and simmer over low heat, 10 minutes per inch of thickness, measured at thickest part; or until fish flakes when tested with a fork. Remove salmon from pan; keep salmon warm.

Boil remaining liquid in the skillet until it is reduced to approximately 1/4 cup. Whisk in butter and stir in capers. Spoon sauce over fish. Season with pepper and sprinkle with parsley.

Mediterranean Salmon

Ingredients

1/2 cup olive oil
1/4 cup balsamic vinegar
4 cloves garlic, pressed
4 (3 ounce) fillets salmon
1 tablespoon chopped fresh cilantro
1 tablespoon chopped fresh basil
1 1/2 teaspoons garlic salt

Directions

Mix together the olive oil and balsamic vinegar in a small bowl. Arrange the salmon fillets in a shallow baking dish. Rub garlic onto the fillets, then pour the vinegar and oil over them, turning once to coat. Season with cilantro, basil, and garlic salt. Set aside to marinate for 10 minutes.

Preheat your oven's broiler.

Place the salmon about 6 inches from the heat source, and broil for 15 minutes, turning once, or until browned on both sides and easily flaked with a fork. Brush occasionally with the sauce from the pan.

Minted Salmon

Ingredients

1 bunch fresh mint, stems removed
1 bunch flat-leaf parsley, stems removed
1/2 cup fresh lemon juice
4 cloves garlic, peeled
2 tablespoons honey
2 tablespoons olive oil
4 teaspoons kosher salt
1 teaspoon freshly ground black pepper
4 (6 ounce) salmon fillets
2 tablespoons butter, melted
1 lemon, thinly sliced
4 small mint sprigs for garnish

Directions

Preheat a grill for medium-high heat. Place the grill rack 5 inches from the heat source.

In a blender or food processor combine the mint and parsley with the lemon juice, garlic, honey, olive oil, salt and pepper. Blend into a smooth paste. Spread the herb paste over the salmon fillets and allow to marinate for five minutes.

Remove salmon from marinade, and discard remaining marinade. Lightly oil the grill, then grill salmon for 2 to 3 minutes on each side, or until fish flakes when tested with a fork.

Brush the fillets with melted butter and garnish with lemon slices and mint sprigs before serving.

Salmon Steaks With Veggie Cream Sauce

Ingredients

6 salmon steaks (1 inch thick)
2 tablespoons lemon juice
1/2 teaspoon salt
1 1/2 cups frozen pearl onions
3/4 cup frozen peas
1 (8 ounce) package cream cheese, cubed
3 tablespoons milk
1 teaspoon dill weed
1/2 cup dry bread crumbs
2 tablespoons butter

Directions

Place the salmon steaks in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with lemon juice and salt. Bake, uncovered, at 350 degrees F for 20-25 minutes or until fish flakes easily with a fork.

Meanwhile, in a saucepan, combine the onions, peas, cream cheese, milk and dill. Cook and stir over low heat until cheese is melted and sauce is heated through. In a small skillet, saute bread crumbs in butter until lightly browned. Spoon the sauce over salmon steaks; sprinkle with toasted crumbs.

Poached Salmon with Hollandaise Sauce

Ingredients

3 tablespoons fresh lemon juice
1 tablespoon olive oil
Salt and pepper to taste
2 (6 ounce) skinless, boneless salmon fillets

3 egg yolks
1 tablespoon hot water
1 cup butter, cut into small pieces
2 tablespoons fresh lemon juice
Salt and pepper to taste
2 tablespoons chopped fresh chives

Directions

Find a high-sided pan large enough to accommodate both salmon fillets side-by-side, without too much excess room; a small skillet or medium-sized saucepan should do. Pour lemon juice and olive oil into the pan, along with enough water to bring the water level up to 3/4-inch. Season the water to taste with salt and pepper, then add the salmon. Pour in enough water to just cover the salmon.

Place the salmon over medium-high heat, and heat until the water is hot and steaming, but not simmering (165 degrees F (75 degrees C)); reduce heat if needed to keep the water at the proper temperature. Poach until the salmon turns opaque, and is firm to the touch; or to an internal temperature of 140 degrees F (60 degrees C). Proceed making the Hollandaise sauce while the salmon is poaching.

Pour a few inches of water into a saucepan, and bring to a boil over high heat, then turn heat to medium-high and maintain water at a gentle boil. Place the egg yolks in a metal bowl, and whisk in hot water. Place the bowl over, but not touching, the boiling water. Whisk constantly until the yolks thicken, turn a light, opaque yellow, and double in volume. You may need to remove the bowl from the boiling water from time to time in order to keep from scrambling the yolks.

When the yolks have thickened and increased in volume, begin whisking in the butter, a cube at a time until it melts and incorporates into the hollandaise sauce. Wait for each cube to melt and incorporate before adding the next. Once all of the butter has been incorporated, remove from heat, whisk in the lemon juice, and season to taste with salt and pepper.

To serve, drain the poached salmon and place each piece onto a dinner plate. Generously ladle with the warm hollandaise sauce, and sprinkle with chives.

Citrus Salmon in Parchment

Ingredients

4 (4 ounce) wild salmon fillets
3 teaspoons olive oil
4 (12 inch) squares of parchment paper
1 blood orange, sliced into rounds
1 lemon, sliced into rounds
1 lime, sliced into rounds
1 bunch fresh dill weed
1/2 teaspoon lemon pepper

Directions

Preheat the oven to 450 degrees F (220 degrees C).

Brush each piece of salmon on both sides with a light coating of olive oil. Fold each sheet of parchment in half and use scissors to round out the corners so that it is almost a circle. Open the sheets back up.

Place the salmon fillets skin side down onto the center of each piece of parchment. Sprinkle with lemon pepper, then place a sprig of dill onto each fillet. Cover with one slice of orange, one slice of lemon and one slice of lime per serving. You may add more to taste. Lay another sprig or two of dill over the citrus slices.

Fold each piece of parchment up and over the fillets. Holding both edges of the parchment together, roll the edge down making several folds as you go until the fish fillets are tightly sealed in their packets. Place packets on a baking sheet.

Bake for 12 to 15 minutes in the preheated oven, or until fish is able to be flaked with a fork. You may need to open one of the packets to check. To serve, place packets onto serving plates and use scissors to cut an X in the center, being careful not to cut the food.

Dijon Garlic Salmon

Ingredients

4 (6 ounce) salmon fillets
1/3 cup Dijon mustard
4 large cloves garlic, thinly sliced
1 red onion, thinly sliced
1 teaspoon dried tarragon
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a 9x13 inch pan with cooking spray.

Arrange the salmon skin side down in the prepared pan, and lightly coat with the Dijon mustard. Place the garlic and onion slices on the salmon fillets. Season with tarragon, salt, and pepper.

Bake 20 minutes in the preheated oven, or until salmon is easily flaked with a fork.

Thai Salmon Salad

Ingredients

- 4 tablespoons fish sauce
- 4 tablespoons lime juice
- 2 teaspoons brown sugar
- 4 Thai chiles, chopped
- 1 1/2 pounds salmon fillet
- 1 teaspoon olive oil
- 1 onion, thinly sliced
- 1 large tomato, chopped
- 1 cup chopped fresh basil
- 1 head lettuce

Directions

Preheat oven to 400 degrees F (200 degrees C).

Prepare the dressing by combining the fish sauce, lime juice, brown sugar and chopped chiles in a small bowl; set aside.

Place the salmon fillet on a baking tray, and rub olive oil over. Bake for 20 minutes in the preheated oven, or until easily flaked. Let cool for at least 15 minutes.

Place salmon fillet into a big bowl; use fork to break salmon meat into big chunks. Add onion, tomato and basil; pour dressing over, and toss lightly until well mixed.

Place mixture on lettuce leaves, and serve immediately.

Salmon with Spinach Sauce

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
3/4 cup mayonnaise
1 tablespoon Dijon mustard
2 teaspoons lemon juice
1/4 teaspoon garlic salt
1 1/2 cups water
2 (6 ounce) salmon fillets
1/2 teaspoon lemon-pepper seasoning
4 slices lemon

Directions

In a small bowl, combine the spinach, mayonnaise, mustard, lemon juice and garlic salt; cover and refrigerate until serving.

Pour water into a pressure cooker. Place salmon on rack; sprinkle with lemon-pepper and top with lemon slices. Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high and cook for 2 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturers directions until pressure is completely reduced. Discard lemon slices. Serve salmon with spinach sauce.