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Maple Syrup Recipe

Roasted Salmon with Real Maple Syrup, Dill and Mustard Sauce

4 PORTIONS

Ingredients

- 1 lb salmon filet, skin off, pinboned
- 2 tsp + 1 pinch kosher salt
- 1 Tbsp extra virgin olive oil
- 1 shallot, minced
- 1/4 cup cider vinegar
- 2 Tbsp pure maple syrup from Canada
- 1 Tbsp grain Dijon mustard
- 2 Tbsp cold unsalted butter, cut into 1/2 in cubes
- 1/4 cup fresh dill leaves and stems, chopped
- 1/2 lemon

Method

1. Cut the salmon filet against the grain into 12 slices, about 1/2 inch thick then lay them on a baking sheet pan and evenly season with two teaspoons of kosher salt.
2. Brush the salmon with the olive oil, and arrange them on the baking sheet pan, in a single layer, spaced so they are not touching each other.
3. Preheat the broiler on high setting with a rack set in the middle level of the oven. Set salmon aside as you make the sauce.
4. Combine the shallot, vinegar, and pure maple syrup in a small saucepan and place over medium heat. Once it comes to a boil, reduce it by half, which will take about five minutes. Keep a close eye on it as it is reducing because you don't want it to boil dry, burning the pure maple syrup. Turn off the heat, whisk in the cold butter, slowly, to emulsify into the sauce base, and then add half of the chopped dill. Leave near, but not on, the heat.



