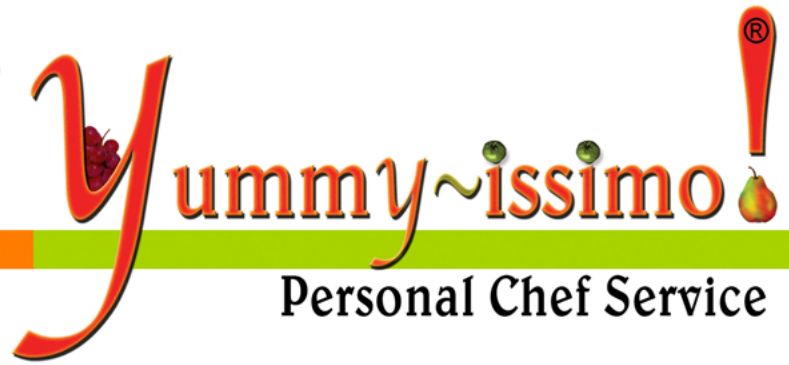


Chef Sally's Pistachio Crusted Salmon



This recipe is courtesy of Certified Personal Chef, Sally Cameron of "Everyday Gourmet Personal Chef Service" www.evgourmet.com

Follow Chef Sally's blog for more amazing recipes: www.sallycameron.com

Serves 4

1 1/2 ~ 2 pounds salmon,
skinned, cut into 4 pieces

2T Dijon mustard

2T unsalted butter, room
temperature

1T honey

1/2c unsalted, shelled
pistachios, toasted, finely
chopped

1/4c Panko crumbs,
toasted

2T chives, finely chopped

2T Italian parsley, finely
chopped

Kosher salt and fresh
ground pepper, to taste

Lemon wedges, for
garnish

Olive oil, for garnish

Preheat oven to 400. In a small bowl, mix Dijon, butter and honey into a smooth paste. Set aside. In a small bowl, mix chopped pistachios, bread crumbs, chives and parsley.

Season salmon filets with salt and pepper to taste. Spread 1/4 of the butter mixture on top of the salmon. Coat the top of the filets with some of the pistachio mixture, patting it down lightly. If you have extra pistachio mixture, it will keep well for a few days, covered, refrigerated.

Place salmon in oven and roast 10 minutes for each 1" of thickness. Serve with lemon wedges on the side and drizzle with a touch of olive oil.

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