Lemon Butter Salmon With Dill

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Total Time	35 minutes
Prep Time	5 minutes
Cook Time	30 minutes
Rating	★★★★★ (639)

Glossed with a tangy blend of honey and lemon, this salmon caramelizes around the edges while staying juicy and tender. Dill, lots of it, brings freshness, green as cut grass. Wild salmon works especially well here because the butter in the sauce gives the lean fish richness. (Fatty farmed salmon will simply taste even richer, not a bad thing at all.) Quick-pickled cucumbers and mustard seeds offer a cool, crunchy pop to this dish, but the salmon is also tasty on its own. Serve this with rice, potatoes or a tray of asparagus roasted alongside the salmon.

INGREDIENTS

Yield: 6 to 8 servings

1 whole (2 to 2½-pound) salmon fillet

Salt and black pepper

¼ cup plus 1 tablespoon honey

3 tablespoons rice wine vinegar or white wine vinegar

2 teaspoons yellow mustard seeds

1 lemon

3 Persian (baby) cucumbers, scrubbed and thinly sliced

¼ cup unsalted butter, melted and cooled

3 tablespoons chopped fresh

PREPARATION

Step 1

dill, plus fronds for garnish

Place the salmon on a parchment paper-lined sheet pan and sprinkle all over with salt (see Tip). If you'd like, refrigerate uncovered for 1 hour (or up to 4 hours) to draw out excess moisture and intensify its savoriness.

Step 2

Combine 1 tablespoon honey, the vinegar, mustard seeds and 1 teaspoon salt in a medium bowl. Zest the lemon over the mixture and whisk until well combined. Add the cucumbers and stir to coat well. Let stand, stirring occasionally, until ready to serve (up to 4 hours).

Step 3

Heat the oven to 425 degrees about half an hour before you're ready to serve. If you've refrigerated the salmon, remove it from the refrigerator and pat dry with paper towels. Wipe away any excess liquid from the pan as well.

Step 4

Squeeze the juice from the zested lemon and whisk with the butter, dill and remaining ¼ cup honey until well blended. Season the salmon generously with black pepper, then spoon the lemon-butter sauce on top.

Step 5

Roast until a thin paring knife inserted into the thickest part slides in easily and comes out quite warm to the touch, 15 to 20 minutes. Spoon any sauce around the pan over the fish, which will continue to heat through just past medium-rare.

Step 6

Sprinkle with dill fronds and serve with the pickled cucumbers.

TIP

Because the same weight of a salmon fillet comes in a

range of dimensions, there isn't a specific amount of salt called for here. Instead, cover the entire surface evenly. If you're using a light, flaky kosher salt, such as Diamond Crystal, which is less salty, be a bit more generous with your sprinkle, coating the fish more densely. For all other types of salt that are saltier — coarse kosher salt, any grind of sea salt, and fine table salt — season more sparingly while still covering the fillet.

Private Notes

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