

Lox-Style Salmon with Fruit Salsa

Recipe By *Brynie Greisman*



Cooking and Prep:  3 h

Serves:  6

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Shabbat,

Passover, Shavuot, Nine Days

Diet: Pescetarian, Gluten Free

Source: Family Table by

Mishpacha Magazine

This fish should be made in advance and improves with time. Festive and colorful. The fish uses readily available ingredients and tastes fabulous. You can omit the salsa if desired, but it takes the dish to a different level. Thanks, Faigy F.

Ingredients (16)

Fruit Salsa

- 1/4 cup diced pineapple (fresh or **Gefen Canned**)
- 1/4 cup minced onion
- 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**
- 1 small jalapeno pepper, diced
- 1/4 cup combination red and green pepper, diced

- 1/2 cup pineapple juice
 - salt and pepper to taste
 - 1 tablespoon chopped cilantro or 3 cubes **Dorot Gardens Frozen Cilantro** (*optional*)
-

Main ingredients

- 1 long piece salmon fillet or 6 slices salmon fillet
 - salt and pepper to taste
 - 1 red onion, thinly sliced
 - 3 tablespoons oil
 - 1/4 cup distilled vinegar
 - 1 heaping teaspoon salt
 - 1/4 package fresh dill
-

Sommelier Suggests

- Tzuba Chardonnay**
-

Start Cooking

Make the Salsa

1. Combine all salsa ingredients in a bowl and refrigerate for a few hours, preferably overnight.

Note:

You can sub freshly diced mango for the pineapple in the salsa. This is positively delicious on broiled chicken, with various schnitzel dishes, and with other fish as well.

Make the Salmon

- 1.

Wash salmon and pat dry. Place in a glass dish, sprinkle with salt and pepper, and bake at 240 degrees Fahrenheit (120 degrees Celsius) for 20-30 minutes. It should look almost raw.

2. Remove fish from oven. Arrange onion slices on fish.
3. Blend together oil, vinegar, salt, and dill in a food processor or with a hand blender. Pour over fish. Cover with Gefen Easy Baking Parchment Paper and then tightly with aluminum foil. Marinate in the fridge for at least three days.
4. Serve cold, with fruit salsa on the side.