

# Honey Dill Salmon

Recipe By *Debby Segura*



Cooking and Prep:  40  
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Serves:  16

Contains: 

Preference: Parve

An easy recipe for preparing two delicious, flavorful sides of salmon.

Difficulty: Easy

Occasion: Passover

Diet: Pescetarian, Gluten

Free, Low Carb

## Ingredients (11)

### Main ingredients

- a 10- to 12-pound salmon, head, skin and tail removed, filleted, deboned, cleaned and patted dry
- 1 tablespoon honey
- 1 tablespoon **Shallot Confit**
- 1 tablespoon **Gefen Mayonnaise**
- 1 teaspoon salt
- 1 tablespoon ground paprika

- 1/2 teaspoon garlic powder
  - 1/2 teaspoon onion powder
  - 1/4 teaspoon ground cumin
  - 1/8 teaspoon cayenne (or to taste)
  - 1/4 cup dried dill weed
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## Start Cooking

### Prepare the Honey Dill Salmon

1. Preheat broiler or oven to 550 Convection Bake. Place the top rack four inches from the flame.
2. Line a large cookie sheet (with sides) with aluminum foil. Spray with cooking spray. Fit both fillets side by side on the sheet.
3. Drizzle honey on fillets. Place half of the shallot confit and the mayonnaise on each fillet.
4. Sprinkle the fish with the salt, paprika, garlic powder, onion powder, cumin and cayenne pepper and spread evenly on the fish to coat. Sprinkle evenly with dried dill.
5. Place cookie sheet on top oven rack and cook 10–15 minutes or until the honey on surface of fish begins to caramelize. Lower temperature to 350 degrees and continue cooking for another 10 minutes or until the fillets at their thickest points are firm when pressed. Remove from oven immediately.
6. May be served immediately, at room temperature, or chilled, as preferred.

#### Variation:

If making year-round, you can substitute mustard for the shallot confit.