



Oven Roasted Salmon

Cook's Illustrated

I added paprika and chili powder, not original to the CI recipe.

- 1 skin on salmon fillet, 1 3/4 - 2 pounds (I used two individual skinless fillets)
- 2 teaspoons olive oil
- Paprika
- Chili powder
- Salt

Place a sheet pan on an oven rack in the lowest position and heat oven to 500 degrees. If your salmon has skin, make 4 or 5 shallow slashes about an inch apart along the skin side of each piece. Do not cut into the flesh.

Dry salmon with a paper towel, rub with oil and season with salt, paprika, and chili powder. Reduce oven temperature to 275 degrees and remove the HOT baking sheet. Carefully place salmon (skin side down) on your sheet pan. Roast until salmon is still translucent in the thickest part of fillets when cut into with paring knife or when an instant read thermometer inserted in thickest part of the fillets registers 125 degrees, 9 to 13 minutes. Transfer fillets to individual plates or platter.

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