

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Barcelona Salmon

1.5-2 lbs. salmon
1.5 lbs. potatoes
1/3 cup + 1 Tbsp. Olive oil
Fresh sage, rosemary, thyme, parsley (1 Tbsp. each)
1-2 garlic cloves
1 tsp. prepared mustard
1/4 cup red wine vinegar

1. Brush two cazuelas (each 8" in diameter) or heavy ceramic/glass baking pans with olive oil
2. Lay 1/4 to 1/2" thick potato slices in the bottom of the pan
3. Bake for 15 minutes @ 400°F for 15 min.

4. Crush garlic in a mortar with 1 tsp of coarse salt
5. Work in the mustard, red wine vinegar and 1/3 cup of olive oil
6. Brush the salmon fillets with olive oil and lay in the pan on top of the potatoes
7. Turn the oven down to 250°F and bake for another 10-15 minutes
8. Remove from the oven, spoon the sauce over the baked salmon fillets and serve!

Adapted from a recipe in the NY Times, 2/2003.

