



## MAPLE GLAZED CEDAR-PLANKED SALMON AND FINGERLING POTATOES WITH DIJON-MUSTARD CREAM SAUCE

Serves approx. 6 people.

### Ingredients:

1 cup pure maple syrup  
2 tablespoons finely grated peeled fresh gingerroot  
4 tablespoons fresh lemon juice  
3 tablespoons soy sauce  
1 1/2 teaspoons minced garlic  
an untreated cedar plank (about 17 by 10 1/2 inches; if desired  
a 2 1/2-pound center-cut salmon fillet with skin  
greens from 1 bunch scallions

### Preparation:

In a small heavy saucepan simmer maple syrup, gingerroot, 3 tablespoons lemon juice, soy sauce, garlic, and salt and pepper to taste until reduced to about 1 cup, about 30 minutes, and let cool. (Maple glaze may be made 2 days ahead and chilled, covered. Bring maple glaze to room temperature before proceeding.)

Preheat oven to 350° F. If using cedar plank, lightly oil and heat in middle of oven 15 minutes; or lightly oil a shallow baking pan large enough to hold salmon.

Arrange scallion greens in one layer on plank or in baking pan to form a bed for fish.

In another small saucepan heat half of glaze over low heat until heated through to use as a sauce. Stir in remaining tablespoon lemon juice. Remove pan from heat and keep sauce warm, covered.

Put salmon, skin side down, on scallion greens and brush with remaining glaze. Season salmon with salt and pepper and roast in middle of oven until just cooked through, about 20 minutes if using baking pan or about 35 if using plank.

Cut salmon crosswise into 6 pieces. On each of 6 plates arrange salmon and scallion greens on a bed of mashed potatoes. Drizzle salmon with warm sauce.

### Ingredients for the potatoes:

1 2lb bag of banana fingerling potatoes  
1 stick of unsalted butter  
3 tablespoons of Roland Organic Coarse Grained Dijon Mustard sauce  
1/2 - 3/4 cup of heavy cream  
salt and fresh ground pepper.

### Preparation:

In a large pot of salted water, boil potatoes until al dente. Drain potatoes and set aside to cool. Melt stick of butter in sauté pan. Add potatoes and cook over medium high heat (be careful not to burn the butter) until the potatoes are browned and almost crispy on the outside. Add mustard and stir potatoes for about a minute. Add cream, stir and cook until thickened but not separated. Salt and pepper to taste. Serve on plate with salmon and steamed green beans. (You may want to use more or less mustard depending on your taste for it)

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