

Roasted Salmon with Red Pepper and Corn Relish

BON APPÉTIT JUNE 2002

Yield/Makes 10 servings

Ingredients

2 tablespoons plus 2 teaspoons coriander seeds

Relish

6 red/orange sweet peppers

4 tablespoons extra-virgin olive oil

4 cups fresh corn kernels (from about 4 ears)

4 green onions, thinly sliced

3 garlic cloves, minced

2 tablespoons chopped fresh thyme

1/4 cup dry white wine

2 tablespoons fresh lemon juice

1 tablespoon honey

1/4 cup chopped fresh Italian parsley

Salmon

1/4 cup extra-virgin olive oil

1/4 cup fresh lemon juice

2 tablespoons honey

2 tablespoons paprika

2 teaspoons salt

10 5- to 6-ounce skinless salmon fillets (each about 1 3/4 inches thick)

Preparation

Toast coriander seeds in small skillet over medium heat until aromatic, stirring frequently, about 2 minutes. Cool slightly. Crush in mortar with pestle.

For relish:

Char peppers over gas flame or under broiler until blackened on all sides. Enclose in paper bag 10 minutes. Peel and seed peppers; cut into 1/2-inch pieces. Set aside.

Heat 2 tablespoons oil in heavy large skillet over medium-high heat. Add corn and green onions and sauté until corn begins to brown in spots, about 5 minutes. Add garlic and thyme; sauté 2 minutes. Add wine and stir until liquid evaporates, about 1 minute. Remove from heat. Stir in peppers, lemon juice, honey, and remaining 2 tablespoons olive oil. Add 1 1/2 teaspoons crushed coriander seeds. (Relish can be made 8 hours ahead. Cover and refrigerate. Stir over medium heat until heated through before serving.) Stir parsley into relish. Season to taste with salt and pepper.

For salmon:

Preheat oven to 400°F. Line large baking sheet with foil. Mix first 5 ingredients and remaining crushed coriander seeds in medium bowl. Brush salmon all over with mixture. Transfer to prepared baking sheet. Roast salmon until opaque in center, about 10 minutes. Transfer to platter. Spoon relish over salmon and serve.