

## SALMON BROILED WITH LEMON, DILL AND FENNEL

salmon steaks, 1" thick	¼ cup chopped shallots
3 T. lemon juice	¼ cup fresh dill
salt	½ cup Parmesan cheese
pepper	2 T. unflavored bread crumbs
¾ cup olive oil, divided	lemon and dill for garnish
2 cups finely julienned fennel (1 large bulb)	

Place salmon in large, shallow non-aluminum pan. Combine lemon juice, salt and pepper in mixing bowl. Whisk in ½ cup olive oil and pour marinade over fish. Marinate at least 45 minutes, turning several times. Preheat broiler and arrange rack 5 to 6 inches from flame. Arrange salmon on lightly greased, rimmed baking sheet. Cut off and discard stalks and lacy leaves from fennel bulb. Cut bulb in half lengthwise. Cut out tough triangular cores and discard. Cut fennel

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layers into very thin 1/8-inch julienne strips. Heat remaining 1/4 cup olive oil in large heavy skillet over medium-high heat. When hot, add fennel and sauté stirring until tender, about 5 minutes. Add shallots and dill and cook 2 minutes more. Season to taste with salt and pepper. Remove from heat and set aside.

Broil steaks 4 minutes. Remove from broiler and spread fennel mixture on top of salmon. Sprinkle with cheese and bread-crumbs mixture. Broil, watching carefully, 5 to 6 minutes. Cooking time should be 8 to 10 minutes per inch of thickness of fish. Garnish each serving with lemon wedge and dill sprig.

\* I made this whole recipe for two servings of salmon. If you like fennel, I suggest you double the ingredients to serve four.

