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## ONE-SIDE SAUTÉED SALMON WITH CHIVE BUTTER SAUCE

Makes 4 servings

I worked as a server in a Scandinavian restaurant in New York City in the late '80s, where I served a dish like this one; this is my affectionate replication. It's a recipe that has stayed in my memory for so long because of its striking flavors, simplicity, and visual appeal: salmon seared on the skin side only, with the top of the fillet rare, and then served with a vibrant, green chive sauce. It is definitely a dish for people like me who love medium-rare or rare salmon. I'm sure it was served with a potato side dish at that New York City restaurant. The Rösti Potatoes or Fried Potatoes and Roasted Oyster Mushrooms would be a nice crispy contrast to the delicate salmon and a foil for the butter sauce.

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| 1 (1 lb/455g) salmon fillet, skin on | Check the salmon for pin bones (the tiny bones that aren't attached to the fish's skeleton) by running your fingers over the fillet. If you need to remove any, slide a hand under the fillet and lift the fillet slightly so it bends at the point where the pin bone is located. Grasp the protruding bone with tweezers or needle-nose pliers and gently pull the bone out. Repeat until all the pin bones are removed. |
| Sea salt<br>Ground black pepper      | Season the skin side of the fish with salt and pepper.   |
| 1 Tbsp olive oil                     | Heat the oil in a skillet over high heat. Place the salmon skin-side down, gently pressing on the top if it curls up on the bottom. Lower the heat to medium and cook until the fish turns opaque about three-quarters up from the bottom of the fillet, about 4 to 6 minutes for medium-rare, or to your preferred doneness. Transfer the salmon to a plate and let cool slightly while you make the sauce.               |



now *that's*  
a MOUTHFUL

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| <p>1/2 cup/110g unsalted butter<br/>2 small or 1 large (1.5 oz/45g) bunch chives,<br/>chopped into 1/4-inch/6mm pieces<br/>2 Tbsp coarsely chopped flat-leaf parsley<br/>1/4 tsp sea salt, plus more as needed<br/>1/4 tsp lemon juice, plus more as needed</p> | <p>Melt the butter in a small saucepan over low heat. Add the chives, parsley, salt, and lemon juice to the melted butter, stirring often, for 2 minutes. Do not let the sauce boil.</p>   |
|   | <p>Transfer the sauce to a container that will fit an immersion blender (such as a Mason jar). (Due to the small amount of sauce, using a regular blender may not work, unless you have one with a small capacity container.) Mix to blend the sauce. Season to taste and add more salt and lemon juice if needed.</p> |
|   | <p>Pour the sauce on the serving plate, place the salmon on top, and serve.</p>  |



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