

## THE WAY THE COOKIE CRUMBLES



**Pepper-Crusted Salmon with Wasabi-Lemon Dipping Sauce** (adapted from Steven Raichlen's *Planet Barbecue!* via epicurious and from Cook's Illustrated's Glazed Salmon recipe)

Serves 4

I served this with [Avocado and Watercress Salad](#) (without the apple), and it was absolutely perfect.

For the sauce:

1 tablespoon wasabi powder  
1 tablespoon water  
1 tablespoon grated fresh ginger  
juice of 1 lemon  
½ cup soy sauce  
1 scallion, white and green parts, minced

For the salmon:

2 tablespoons Old Bay seasoning  
½ teaspoon kosher salt  
1 teaspoon sugar  
¼ teaspoon cornstarch  
4 (8-ounce) salmon fillets  
coarsely ground black pepper  
1 tablespoon canola oil

1. Heat the oven to 300 degrees. In a small bowl, mix the wasabi powder and water until smooth. Set aside for 10 minutes to enhance the wasabi flavors, then add the remaining sauce ingredients.
2. In a small bowl, combine the Old Bay, salt, sugar, and cornstarch. Rub into the flesh (not the skin) of the salmon. Season with a generous layer of coarsely ground black pepper, pressing the pepper into the salmon.
3. Heat the oil in a nonstick 12-inch oven-proof skillet over medium-high heat. Transfer the salmon to the pan, flesh-side down. Cook without moving for 1 minute, then flip and cook for another minute. Transfer the skillet to the oven; cook 8-10 minutes, or until the thickest part of the salmon reaches an internal temperature of 125 degrees. Serve immediately.