

## BROILED SALMON WITH CITRUS YOGURT SAUCE

SERVES 4 TO 6

Active time: 20 min Start to finish: 35 min

*This recipe serves 4 as a main course after you set aside one third of the fish (see cooks' note, below) to make the capellini with salmon and lemon-dill-vodka sauce (recipe follows). Otherwise, it serves 6.*

### For salmon

- 1 (3-lb) piece salmon fillet with skin  
(1 inch thick at thickest part;  
preferably center cut)
- $\frac{3}{8}$  teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper

### For sauce

- 1 cup low-fat plain Greek yogurt or plain whole-milk yogurt (see cooks' note, below)

- 2 tablespoons extra-virgin olive oil
- 2 tablespoons water
- 1 teaspoon finely grated fresh lime zest (see Tips, page 173)
- 1 tablespoon fresh lime juice
- $\frac{1}{2}$  teaspoon finely grated fresh orange zest
- 1 teaspoon fresh orange juice
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{4}$  to  $\frac{1}{2}$  teaspoon mild honey (to taste)

**Special equipment:** pliers (preferably needlenose)

**Accompaniment:** lime wedges

- Preheat broiler. Line rack of broiler pan with foil and lightly oil foil with some olive oil.
- Pat fish dry and check for bones by running your hand over fish from thinnest to thickest end. Remove any

bones with pliers. Sprinkle fish with salt and pepper, then broil 4 inches from heat 7 minutes. Cover fish loosely with foil and continue broiling until just cooked through, 7 to 9 minutes more.

► While salmon broils, whisk together all sauce ingredients in a bowl until combined.

► Serve salmon with sauce.

### Cooks' notes:

- If reserving some salmon to make the *capellini* (recipe follows), set aside one third of cooked fillet and separate into large (about 1½-inch) flakes, discarding skin and any dark flesh. (You should have about 2 cups.) Cool to room temperature, then chill, covered with plastic wrap, up to 2 days.

- If you can't find Greek yogurt, buy regular plain whole-milk yogurt and drain it in a sieve or colander lined with a double thickness of paper towels, chilled, 1 hour.

