

BACON-WRAPPED SALMON

(adapted from Epicurious.com)

4 center-cut pieces skinless salmon fillet (about 1 1/2 inches thick)

1/2 teaspoon salt

1/4 teaspoon black pepper

4 teaspoons whole-grain mustard

4 bacon slices

Special equipment: 4 metal skewers (which I didn't have, but would have made it all easier!)

Preheat broiler and place broiler pan about 4-6 inches from heat.

Pat fish dry and sprinkle with salt and pepper, then spread curved sides with mustard. Lay 1 bacon slice lengthwise along top of each fillet, tucking ends of bacon under fillet (ends will not meet). Thread 1 skewer through length of each fillet, entering and exiting through bacon to secure it.

Arrange fish, bacon sides down, on preheated rack of broiler pan and broil 3 minutes, then turn over and broil until fish is just cooked through and bacon is crisp, 3 to 4 minutes more.

(Cooks Note: If you are using frozen fillets, let them thaw slightly first so they cook evenly.)