
SEARED SALMON WITH TARRAGON LEMON AIOLI

6 (6-oz) center-cut salmon fillets with skin attached.

3 tablespoons vegetable oil

Salt and freshly ground pepper

Using paper towels, pat salmon dry and season with salt and pepper.

In a large nonstick skillet, heat oil over moderately high heat until hot but not smoking. Increase heat to high and place salmon in skillet, skin sides up, until well browned, about 4 minutes. Turn fish and sear until just cooked through, about 4 more minutes.

Serve with Tarragon Lemon Aioli.

Serves 6

Tarragon Lemon Aioli

2 garlic cloves, finely minced

1/2 cup mayonnaise

1 tablespoon finely chopped tarragon

2 tablespoon lemon juice

Combine garlic, mayonnaise, tarragon and lemon juice. Serve with salmon.