**Cold Poached Salmon with Herb Mayonnaise**

Prep

25 MIN

Total

2 HR 45 MIN

Servings

6

Herb mayonnaise provides a simple addition to this juicy salmon dish- a hearty seafood dinner!

By Betty Crocker Kitchens

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Ingredients

Salmon

2 cups water

1 cup dry white wine, nonalcoholic white wine or apple juice SAVE $

1 teaspoon salt

1/4 teaspoon dried thyme leaves

1/4 teaspoon dried oregano leaves

1/8 teaspoon ground red pepper (cayenne)

1 small onion, sliced SAVE $

4 black peppercorns

4 sprigs cilantro

2 lb salmon or other medium-firm fish fillets

Herb Mayonnaise

3/4 cup mayonnaise or salad dressing

1 1/2 tablespoons chopped fresh or 1 1/2 teaspoons dried dill weed or tarragon leaves

1 tablespoon chopped fresh chives

1 tablespoon chopped fresh parsley

1 tablespoon lemon juice

1 1/2 teaspoons Dijon mustard

Dash of ground red pepper (cayenne)

Garnish

Lemon wedges, if desired

1 In 12-inch skillet, heat all ingredients for the Salmon except salmon, Herb Mayonnaise and lemon wedges to boiling; reduce heat to low. Cover and simmer 5 minutes.

2 Cut salmon into 6 serving pieces. Place salmon in skillet; add water to cover if necessary. Heat to boiling; reduce heat to low. Simmer uncovered about 14 minutes or until salmon flakes easily with fork.

3 Carefully remove salmon with slotted spatula; drain on wire rack. Cover and refrigerate about 2 hours or until chilled.

4 Meanwhile, in small bowl, mix all Herb Mayonnaise ingredients; cover and refrigerate until serving. Serve salmon with Herb Mayonnaise and lemon wedges.

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