

Cajun Butter Baked Salmon

INGREDIENTS

- 2 lemons, sliced into rounds
- 1 large salmon fillet (about 3 lbs.)
- Kosher salt
- Freshly ground black pepper
- 4 tbsp. melted butter
- 3 cloves garlic, minced
- 2 tbsp. whole grain mustard
- 2 tsp. cajun seasoning
- 1 tsp. fresh thyme leaves
- Pinch crushed red pepper flakes
- Thinly sliced green onions, for serving

DIRECTIONS

1. Preheat oven to 350° and line a large baking sheet with foil. Lay lemon rounds in an even layer in center of pan. Place salmon on top and season with salt and pepper.
2. In a small bowl, combine melted butter, garlic, mustard, cajun seasoning, thyme, and red pepper flakes. Brush all over salmon.
3. Bake until salmon is cooked through, about 25 minutes. Switch oven to broil, and broil for 2 minutes, or until butter mixture has thickened.
4. Garnish with green onions before serving.

Baked Pineapple Salmon

INGREDIENTS

- Cooking spray, for pan
- 17 pineapple rings, fresh or canned
- 1 large salmon fillet (about 3 lbs.)
- Kosher salt
- Freshly ground black pepper
- 3 tbsp. melted butter
- 3 tbsp. sweet chili sauce
- 2 tbsp. freshly chopped cilantro
- 3 cloves garlic, minced
- 2 tsp. freshly grated ginger
- 2 tsp. toasted sesame oil
- 1/2 tsp. crushed red pepper flakes
- Toasted sesame seeds, for garnish
- Thinly sliced green onions, for garnish
- Lime wedges, for serving

DIRECTIONS

1. Preheat oven to 350°. Line a large rimmed baking sheet with foil and grease with cooking spray. In the center of the foil, lay pineapple slices in an even layer.
2. Season both sides of the salmon with salt and pepper and place on top of pineapple slices.
3. In a small bowl, whisk together butter, chili sauce, cilantro, garlic, ginger, sesame oil, and red pepper flakes. Brush all over salmon fillet.
4. Bake until the salmon is cooked through, about 25 minutes. Switch the oven to broil, and broil for 2 minutes, or until fish is slightly golden. Garnish with sesame seeds and green onions and serve with lime wedges.

Blueberry Cheesecake

INGREDIENTS

For the blueberry puree

- 2 c. blueberries
- 2 tbsp. granulated sugar
- 2 tsp. lemon juice

For the crust

- 9 graham crackers, finely crushed (about 1 1/4 c.)
- 6 tbsp. melted butter
- 1/4 c. granulated sugar

For the cheesecake

- 4 (8-oz.) blocks cream cheese, softened
- 1 c. granulated sugar
- 2 large eggs
- 1 tsp. pure vanilla extract
- 1/4 c. sour cream
- 2 tbsp. all-purpose flour
- 1/4 tsp. kosher salt
- 1 c. blueberry puree

For topping

- Whipped cream
- Blueberries

DIRECTIONS

1. Preheat oven to 325°. In a small food processor, blend blueberries until no large chunks remain.
2. In a small saucepan over medium heat, add blueberry puree, sugar, and lemon juice. Bring to a boil, then reduce heat and let simmer until slightly reduced, stirring occasionally, 10 minutes. Let cool to room temperature.
3. Make crust: In a large bowl, mix together graham cracker crumbs, melted butter, and sugar, until mixture resembles wet sand. Press into bottom and up sides of an 8" or 9" springform pan.
4. Make filling: In a large bowl using a hand mixer (or in the bowl of a stand mixer), beat cream cheese and sugar until no lumps remain. Add eggs, one at a time, then stir in vanilla and sour cream. Add flour and salt and beat until just combined. Fold in blueberry puree.
5. Pour mixture over crust. Wrap bottom of pan in aluminum foil and place in a large roasting pan. Pour in enough boiling water to come up halfway in the baking pan.

6. Bake until center of cheesecake only slightly jiggles, about 1 hour 30 minutes. Turn off heat, prop open oven door, and let cheesecake cool in oven, 1 hour.
7. Remove foil and refrigerate cheesecake until completely chilled, at least 5 hours and up to overnight.
8. When ready to serve, top cheesecake with whipped cream and blueberries.