

Salmon with smushed potatoes

Prepare the potatoes

- 1) Cut each potato into half length-wise to take the round out. Then cut each half so you've quartered the potatoes
- 2) Put them into a saucepan
- 3) Cover them with water that goes about 2 inches above the potatoes
- 4) Add 2 teaspoons of salt
- 5) Bring the potatoes to a boil
- 6) Turn the heat down so they simmer and cook for about 15 minutes. You'll know they're done when you can put a fork easily into a piece
- 7) Drain the potatoes in a colander then put them into a large bowl
- 8) Cut the butter I put on your table (it's about ¼ cup) into small pieces and then toss them onto the potatoes
- 9) Add 1 cup of sour cream
- 10) Chop the dill that's on your table and add it to the bowl
- 11) Smush the potatoes with a fork in each hand. The consistency you want is about halfway between mashed potatoes and the starting pieces.

Cook the salmon

Prep part

1) Preheat the oven to 350°

- 2) There are 3 oranges, 1 lemon and 1 lime on your table. Zest all of them into a small bowl
- 3) After zesting them then squeeze the juice from only the oranges onto the zest
- 4) Add water to the citrus/zest mix so you end up with 2 cups total
- 5) Add 2 tablespoons of mustard
- 6) Add the capers from the jar on your table

7) Cut the salmon into 16 equal-sized pieces

Cooking part

- 1) Heat the big frying pan on setting 6 for 5 minutes.
- 2) Add 4 tablespoons butter
- 3) After it melts put the salmon in very carefully so it doesn't splatter.
- 4) Cook this for 5 minutes.
- 5) Add the citrus/mustard/capers mix to the pan and put the pan into
- 6) Cook for another 5 minutes. Don't cook off all the juice.

Make your plates

- 1) Put out 16 plates
- 2) Divide the potato mixture onto the plates
- 3) Put a piece of salmon on each plate next to or slightly on top of the potatoes
- 4) Put a spoonful of the juice onto each piece of salmon
- 5) Get Scott to take a picture of you and your plates before you pass them out