

Jazz in the Kitchen

Bacon-wrapped Salmon with Mustard-Dill Sauce

Adapted slightly from [The Bacon Cookbook](#)

Ingredients:

Four salmon fillets, roughly 6-8 ounces apiece (with or without skin)
1/2 cup coarse/stone ground mustard
1 tablespoon dried dill
1 clove garlic, minced
1/2 tablespoon freshly ground pepper (or lightly crushed peppercorns if you have them)
1/2 teaspoon salt
4 pieces of bacon, preferably thick cut
4 metal skewers or 8 (soaked in water) toothpicks

Directions:

1. Heat broiler on oven. Move oven rack as close to broiler as possible, being sure to leave room to easily slide the broiler pan with salmon in and out.
2. Mince garlic, then mix with mustard, dill, salt and pepper. Coat the top of each piece of salmon (fleshy side) with sauce.
3. Wrap each piece of salmon with a piece of bacon, securing through the meat with a skewer, or a toothpick on each end.
4. Place on broiler pan, bacon and sauce side down. Broil for 4 minutes.
5. Remove from oven, and flip all 4 steaks over. Place back under the broiler for 3-4 minutes, until salmon is uniformly colored and bacon is at least starting to crisp. Don't overcook. Enjoy!