

**CRISPY PAN SEARED SALMON WITH JALAPENO TARTAR SAUCE  
FROM RISTRA RESTAURANT IN SANTA FE**

Adjusted for 10 people

**Ingredients:**

10 salmon filets cut from whole salmon, each about 6 to 8 oz. and 1 ½" max thickness at the thick part

10 tbsp of virgin olive oil for cooking the salmon

**"Dry" rub marinade for the salmon**

½ cup olive oil to wet the salmon and help the other spices coat

Juice of two lemons

Zest of two lemons

5 tsp ground black pepper

5 tsp garlic powder

5 tsp sea salt

5 tsp cayenne pepper

5 tsp grated red onion

5 tsp lemon

**Jalapeno Tartar Sauce**

(this makes more than enough, but it keeps in the refrigerator)

2 ½ cups of mayonnaise

8 tsp dill relish

3 lemons (juice of)

5 chopped whole fresh jalapenos with seeds if you like it hot!

**BEFORE COOKING:**

1. Prepare the "dry" rub and coat the 10 salmon pieces.
2. Seal in a large plastic bag or more than one if necessary
3. Keep cool for up to 12 hours before cooking

**Preparation day of dinner:**

**SALMON**

1. Spray cooking oil in a large heavy iron skillet to keep salmon from sticking
2. Add 5 tsp of pure olive oil and heat to just below smoking temperature
3. Add 5 of the salmon filets and sear for 3 minutes on each of 3 sides
4. Remove the first 5 filets and keep covered on a plate
5. Add the other 5 filets and sear for 3 minutes on each of 4 sides
6. Remove and keep covered on a plate
7. Return the first 5 filets and sear on the last side for 3 minutes
8. Remove and serve immediately

**JALAPENO TARTA SAUCE**

1. Serve the jalapeno tartar sauce in one small bowl per table