

CAPELLINI WITH SALMON AND LEMON-DILL-VODKA SAUCE

SERVES 4

Active time: 20 min Start to finish: 1¼ hr
(not including cooking salmon)

- 1 medium onion, finely chopped (about 1 cup)
- 1 tablespoon olive oil
- 3 cups reduced-sodium chicken broth (24 fl oz)
- 1 cup heavy cream
- ⅓ cup vodka
- ½ teaspoon salt
- ½ cup chopped fresh dill

- 1½ teaspoons finely grated fresh lemon zest (see Tips, page 173)
- 2 tablespoons fresh lemon juice
- ¼ teaspoon coarsely ground black pepper
- 2 cups flaked broiled salmon (recipe precedes)
- 10 oz *capellini* (angel-hair pasta; about two thirds of a 1-lb box)

► Cook onion in oil in a 3-quart heavy saucepan over moderate heat, stirring occasionally, until softened (but not browned), about 6 minutes. Add broth, cream, vodka, and salt and boil over moderately high heat, stirring

occasionally, until sauce is reduced to 2 cups, 40 to 50 minutes. Remove from heat and stir in dill, lemon zest and juice, and pepper. Reserve ½ cup sauce, then add salmon to saucepan and cook over moderately low heat until fish is just heated through, 2 to 3 minutes.

► While fish is heating, cook pasta in a 6- to 8-quart pot of boiling salted water (see Tips, page 173) until al dente. Reserve ½ cup pasta-cooking water, then drain pasta in a colander. Return pasta to pot, then toss with reserved sauce and cooking water. Serve pasta immediately with fish and sauce spooned over the top. 🍴



20 min