

RECIPE: CRISPY-SKINNED ARCTIC CHAR

- Arctic Char filets (skin on, each approx 6 ounces), 4
- Shallot (minced), 1 tbsp., (1 medium shallot)
- Meyer lemon juice (reserve the zest of one of the lemons), 2 oz., (about 1 ½ lemons)
- Dijon mustard, 1 tsp., (about .2 oz.)
- Coleman's dry mustard, 1 tsp., (about .12 oz.)
- Fresh thyme leaves (chopped), 2 tsp., (.06 oz.)
- Black pepper (fresh cracked), ½ tsp. + more to taste
- Kosher salt, ½ cup + 1 tsp. + more to taste, (about 9 tbsp or 5.2 oz.)
- Canola oil, 4 oz., (about 8 tbsp.)
- Chanterelle mushrooms, 1 lb., (about 5 ¼ cups)
- Garlic cloves, 8
- Savory leaves, 2
- Thyme leaves (bunch), 1
- Italian flat leaf parsley (bunch), 1
- Fingerling potatoes, 2 lb.
- Sprigs Thyme, 4
- Chives (bunch), 1
- Extra Virgin Olive Oil, 1 cup + 2 oz. + 6 tbsp. + extra, (about 1 2/3 cup or 13 oz.)