

Maror is an important part of the pre-meal seder, but there's no reason you can't make it a part of your Pesach feast. Some people like a little dot of maror to go with their gefilte fish, but I'm a gefilte fish hater, so I wanted to think of some other way to integrate some strong chrein into my meal. Enter: horseradish salmon. This recipe is incredibly quick and easy, and leads to an amazingly moist and sweet dish, with just a jab of chrein getting you on the finish. Do not be dissuaded by the amount of horseradish called for—it mostly cooks away leaving an amazing spicy aroma layered on a honeyed, flaky piece of fish.

## **Salmon with Maror and Honey**

### **Ingredients**

4 lbs salmon  
1/2 cup horseradish  
1 cup honey  
2 Tablespoons lemon juice  
2 teaspoon salt

### **Directions**

Preheat oven to 350F.

In a small bowl combine horseradish (use the white kind unless you want magenta salmon), honey, lemon juice, and salt. It should form a somewhat thick mixture, and it will smell incredibly strongly of the horseradish, but don't worry—most of the kick of the horseradish will cook off in the oven.

Place salmon in a greased casserole dish or on a baking sheet. Pour the horseradish mixture over the fish, making sure that it gets all around the fish, and spooning some back on top of the fillet.

Bake at 350 for 25 minutes.