

Cold Salmon Sandwich with Lemon-Caper Mayo

Buy a little extra salmon the next time you're fillet-shopping and cook it all up at once. The next day, pair the cold leftovers with a hit of lemon-spiked mayo and briny capers for a fancy-looking lunch perfect for you and you alone.

Serves 1

1-1/2 tablespoons mayonnaise
3/4 teaspoon fresh lemon juice
2 teaspoons drained capers
About 4 ounces cold leftover (cooked) salmon fillet
1-2 slices good sourdough or French bread
Salad greens

In a small bowl, stir together the mayo, lemon juice, and capers. Place the salmon between two slices of sturdy bread (or, for an open-faced sandwich, simply lay it atop a single slice) and serve with fresh, crunchy salad greens.