Herb Crusted Salmon

4 skin on salmon filets

2 Tablespoons butter

1/2 cup panko bread crumbs

2 Tablespoons beaten egg

2 teaspoons fresh thyme

1/4 cup chopped fresh tarragon

1 Tablespoon whole grain mustard

1 1/2 teaspoons mayonnaise

Dissolve 5 Tablespoons salt in 2 quarts of water.

Submerge salmon for 15 minutes.

Remove from brine and pat dry with paper towels.

Melt butter in skillet.

Add panko, a pinch of salt and pepper. Cook until golden brown.

Transfer to a bowl.  Stir in egg and thyme.

Stir together mayonnaise, mustard and tarragon.

Set wire rack in baking sheet.  Place a piece of foil over rack.

Spray with Pam.  Place filets on foil.

Spread mayonnaise mixture over filets.

Sprinkle with panko mixture and gently press into fish.

Bake 18-25 minutes at 325.  (Internal temperature should be 125 degrees.)