



Recipes

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GRILLED SALMON WITH SUMMER SALAD

Serves: 4

Ingredients:

- 1 tablespoon minced shallots
- 2 teaspoons sherry vinegar
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons extra-virgin olive oil
- 2 ears sweet corn, husked
- 1/2 cup quartered cherry tomatoes
- 1/4 cup finely chopped fresh basil
- 4 salmon fillets (with skin), 6 to 8 ounces each, about 1-inch thick
- Kosher salt to taste
- Freshly ground black pepper to taste
- Extra virgin olive oil

Directions:

To make the salad, whisk together the shallots, vinegar, mustard, salt, and pepper in a medium-size bowl. Slowly whisk in the olive oil to make a smooth vinaigrette.

Place the corn in a large pot of boiling salted water. Turn off the heat, cover, and allow to cook until barely tender, 4 to 5 minutes. Remove the corn from the water. When cool, cut the kernels from the cobs and add to the vinaigrette along with the tomatoes and basil. Stir and set aside.

Season the flesh side of the salmon fillets with salt and pepper. Generously brush or spray with olive oil. Grill, flesh side down, over direct medium heat until you can lift the fillets with tongs without their sticking to the grate, 7 to 8 minutes. Turn, skin side down, and finish cooking for 2 to 3 minutes more. Slide a spatula between the skin and the flesh and transfer the filets to serving plates. Spoon the salad over the fillets and serve immediately.