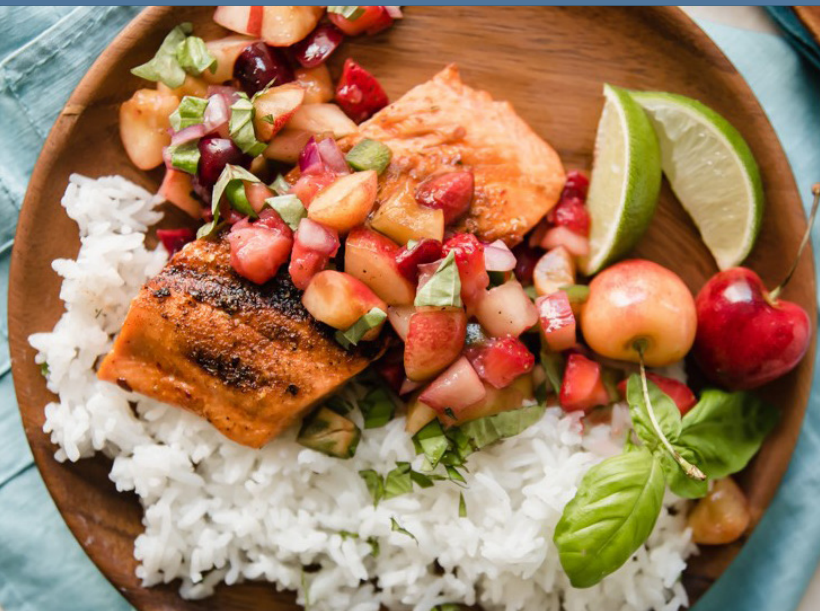


Grilled Salmon with Stone Fruit Salsa

By Shanna Schad



Grilled Sockeye Salmon with Summer Stone Fruit Salsa

Ingredients

- 1 Prince William Sound Sockeye Salmon fillet, portioned as desired
- 1 Cup Rainier cherries, pitted and chopped
- 2 White nectarines, pitted and chopped
- 1 Cup strawberries, chopped
- 1 Jalapeno, seeded and deveined, diced
- 1/4 Cup red onion, diced
- 2 tsp lime juice
- 1 Tbs olive oil

Salmon Seasoning mix:

- 1 tsp each salt & pepper
- 1/2 tsp chili powder
- 1/2 tsp smoked paprika
- 1/2 tsp oregano
- 1/2 tsp garlic powder
- 1/4 tsp red pepper flakes

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Instructions

- For the fruit salsa, chop and dice all ingredients as stated in ingredient list except for basil. Combine in a large bowl and mix well. Chill until ready to use.
- In a separate bowl, mix the spices for salmon seasoning.
- Lightly oil salmon fillets and sprinkle evenly with seasoning.
- Heat a well cleaned and greased grill to high.
- Place salmon skin side up on the grill, turn heat down to medium low. Close lid and grill for 3-4 minutes.
- Gently flip the fish to skin side down and grill another 4-5 min. Remove from the grill.
- Stir the basil into the salsa and spoon on top of the salmon. Serve over rice or couscous if desired.



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