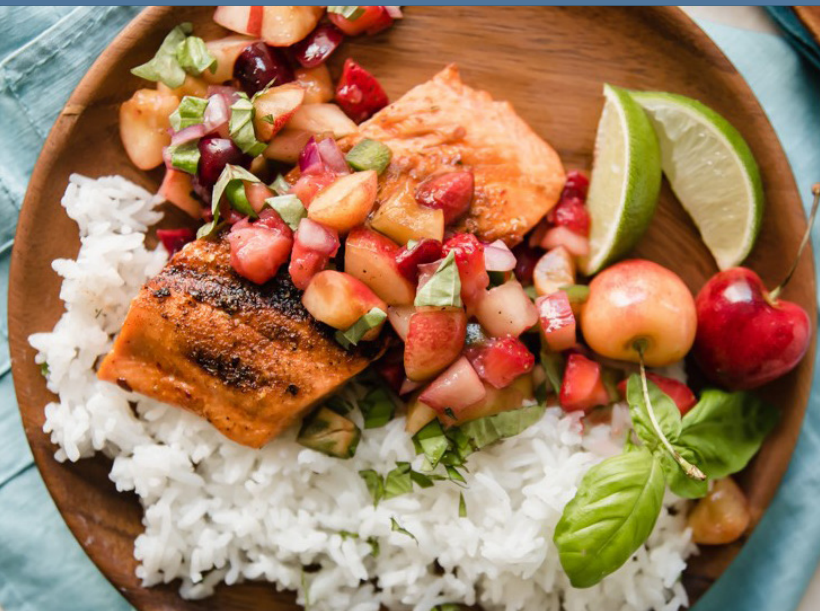


Grilled Salmon with Stone Fruit Salsa

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 jalapeño, seeded and deveined, diced
- ¼ cup red onion, diced
- 2 tsp lime juice
- 1 tbs olive oil
- ½ cup basil, sliced chiffonade style

Salmon Seasoning mix:

- 1 tsp each salt & pepper
- ½ tsp chili powder
- ½ tsp smoked paprika
- ½ tsp oregano
- ½ tsp garlic powder
- ¼ tsp red pepper flakes



PRINCE WILLIAM SOUND
WILD ALASKA SOCKEYE

Instructions

- Combine all fruit salsa ingredients except basil 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 3-4 min
- Remove from grill when flesh is opaque and separates easily with a fork
- Stir the basil into the salsa, spoon on top of the salmon and serve over rice or couscous



@Pineapple_and_coconut
@CopperRiverSalmon

www.PineappleAndCoconut.com
www.SoundSalmon.org