

Grilled Salmon with Cilantro-Ginger Sauce

Cilantro Ginger Sauce:

1 Tbsp. toasted sesame oil

1 Tbsp. fresh lime juice

1 Tbsp. chopped fresh cilantro

1 tsp. fish sauce

1 tsp. minced seeded Thai red chile(about 1 large) or jalapeno pepper

1 tsp. grated fresh ginger

1 tsp. honey

1 medium clove garlic, pressed with a garlic press or chopped fine

Salmon:

1 lb. skin-on sockeye salmon fillet (1-2 inches thick), cut into 4 portions

1 Tbsp. toasted sesame oil

½ tsp. ground pepper

¼ tsp. salt

1. Whisk oil, lime juice, cilantro, fish sauce, chile(or jalapeno), ginger, honey and garlic in a small bowl. Reserve 1 Tbsp. of the sauce in a separate small bowl to use for basting.
2. Preheat grill to medium high (*see Tip*). Rub the sesame oil all over the salmon. Sprinkle both sides with pepper and salt. Place the salmon on the grill, skin-side up. Grill until the salmon lifts from the grates without sticking, about 6 minutes. Flip the salmon and brush with the reserved 1 Tbsp. sauce. Cook until the salmon lifts from the grates without sticking and flakes with a fork, 1 to 2 minutes more. Serve with the remaining sauce.

Tip: Clean grill grates well before grilling to prevent the fish fillets from sticking. To oil the grates, soak a paper towel with vegetable oil, hold it with tongs, and rub over the grates. (Do not use cooking spray on a hot grill.)