

Perfect Grilled Salmon

Hazel Blue Acres – Silvana, WA

¼ cup mayonnaise

2 teaspoons fish sauce

½ teaspoon honey

4 (6-8 oz) skin-on salmon fillets, 1 to 1 ½ inches thick *See note

1 teaspoon kosher salt

½ teaspoon pepper

1. Stir mayonnaise, fish sauce, and honey together in a small bowl.
2. Dry salmon fillets thoroughly with paper towels.
3. Refrigerate mayonnaise mixture & fillets while preparing the grill.
4. Combine salt & pepper in a second small bowl; set aside.
5. Turn all burners on a gas grill to high, cover & heat grill until hot, about 15 minutes. Leave all the burners on high.
6. About 5 minutes before the grill is heated, use a pastry brush to brush the skin side of fillets with a thin, even coating of mayonnaise mixture. Sprinkle it with half of the salt mixture.
7. Flip fillets and brush the top of flesh side with a thin, even coating of mayonnaise mixture (you may not need all of it). Sprinkle the flesh side all over with the remaining salt mixture.
8. Clean and oil the cooking grate. Place fillets on grill, flesh side down, diagonal to grate.
9. Cover and reduce heat to medium on the gas grill and cook without moving fillets, until flesh side is well marked and releases easily from grill, 3-5 minutes.
10. Using tongs and a thin spatula, flip fillets to skin side and continue to cook covered until centers are translucent when checked with tip of paring knife and register 125 (120 for thinner sockeye) degrees (for medium-rare), 3 to 5 minutes longer. Transfer to a platter & serve. Blueberry Ginger Chutney is a great sauce to serve with this!

*If using wild salmon, which tends to be thinner & leaner, check for doneness earlier and cook until it registers 120 degrees.

Source: Annie Petito in Cook's Illustrated Magazine May/June 2025