

There's a Chef in My Kitchen, llc



Grill the Salmon. Prepare an outdoor grill for direct cooking, medium high heat. Oil the grate with a neutral vegetable oil. Lightly brush a bit of olive oil on both sides of the salmon and lightly season with salt and pepper. Grill salmon, skin side down for about 2 minutes, pressing on the top of the salmon with a spatula to prevent the edges from curling. Flip the salmon and cook for 1- to 2-minutes more until just cooked through, the center is warm and just opaque.

Note: To Pan-Sear the salmon: Preheat the oven to 375° F. Place a heavy oven-proof skillet over medium heat. When hot add about 1 to 2 tablespoons of olive oil and raise the heat to medium-high. Pan-sear the salmon skin side down over medium-high heat about 3 minutes. Turn the salmon fillet over and remove from stove-top to oven. Bake for about 6 minutes until salmon is just cook through, the center is warm and just opaque.

Service

Place the salmon on a warmed dinner plate. Spoon some of the jalapeño sauce over and around the fillet. Serve immediately.



Recipe: Copper River Salmon with Jalapeño Vinaigrette

Serves 4

Wild-caught Copper River Salmon runs for a decidedly short period, from mid-May until the end of June – maybe the beginning of July if we're lucky.

Whether you're a fan of salmon or not, this is the fish to try. It is luscious and rich, tasting more of butter and toasted nuts than the briny strong flavor that comes from farm-raised salmon. Because it is so unctuous and rich it needs little more than a nice side dish or a simple sauce to showcase its flavor.

Whether you pan-sear or grill your wild-caught Copper River Salmon, it matters not. It takes but a few minutes, and while its cooking this no fuss, high flavor sauce can be whipped up. This sauce is so

simple, and yet in its simplicity offers the perfect foil for the buttery taste of the wild Copper River Salmon. Once the season is over, continue to use this vinaigrette as a dressing for salads, fruit salads, or even with grilled vegetables.



Ingredients

For the Jalapeño Sauce

- 1 large jalapeño, seeded and chopped
- 1/4 cup high quality, mild but fruity extra virgin olive oil
- 1 tablespoon Champagne vinegar (substitute high quality white wine vinegar)
- 2 teaspoons fresh squeezed lemon juice
- 1 tablespoon fresh chopped chives
- 1 tablespoon fresh grated lemon zest
- Sea salt and fresh ground pepper, to season
- Pinch of sugar or honey, to season

For the Salmon

- 4 Copper River Salmon filets, about 5 to 6 ounces each
- Extra Virgin, first cold pressed olive oil
- Sea salt and fresh ground pepper, to season

Preparation

Prepare the sauce. In a food processor fitted with metal blade (or use a blender), combine the jalapeño, olive oil, vinegar, lemon juice and chives. Add 1 tablespoon of hot water and process to emulsify. Add the lemon zest and taste. Season with salt and fresh ground pepper; if necessary add a bit of sugar or honey to balance out any tartness. Remove to a container and reserve.