

Grilled Sockeye With Niçoise Vinaigrette

By Melissa A. Trainer



Grilled Copper River Sockeye with olives, thyme, lemon, and garlic celebrates the flavors of the South of France

Ingredients

- 2 five-to-six-ounce Copper River sockeye fillets, pin bones removed
- salt for sprinkling fillets
- canola or olive oil spray for coating the fillets
- 2 tbs rice vinegar
- 6 tbs olive oil
- ½ tsp Dijon mustard
- 1 garlic clove, finely chopped
- 2 tbs chopped and pitted Kalamata olives, about ten
- 1 tbs finely chopped parsley
- pinch of dried thyme
- lemon zest for garnish, if desired

*Serves 2

Prep time: 30 minutes

Instructions

- Sprinkle the salmon with salt and spray both sides lightly with the oil
- Combine the rice vinegar, olive oil, mustard, garlic, olives, parsley, and dried thyme, mix vinaigrette well
- Preheat the grill to medium high heat, about 400° F
- Place salmon fillets flesh side down on the grill and grill for about two minutes
- Flip the fillets to skin side down and grill for about 10-11 minutes, or until the fish is opaque and flakes easily with a fork
- Transfer the fillets to a plate and drizzle with the Niçoise vinaigrette and garnish with lemon zest



COPPER RIVER

Wild Alaska King, Sockeye & Coho

www.CopperRiverSalmon.org