



HERB CRUSTED

SALMON

Serves 4

PREHEAT THE GRILL to medium and generously brush with oil.

Prepare the herb crust: In a food processor, combine all the herb crust ingredients, pulsing 2 or 3 times, or until a coarse paste forms.

Place the salmon skin side down on a tray. Using your hands, spread the herb paste over the top of the salmon fillet, making a thick, even layer.

Transfer the salmon to the grill, crust side down, and grill for 3 minutes. Use 2 metal spatulas to gently loosen the salmon from the grill and turn it over. Grill the salmon for 3 to 4 minutes longer, or just until opaque throughout. Use the spatulas to carefully remove the fish from the grill to a warm platter. Garnish with the lemon and lime wedges and serve.

Bright red-fleshed coho salmon has a slightly stronger flavor than other varieties of salmon. It matches perfectly with the robust flavor of the sun-dried tomatoes, garlic, and chiles in the herb crust. If you have a fish grilling basket, this would be the perfect time to use it. Be sure to oil basket generously to prevent the salmon from sticking.

HERB CRUST

- | | |
|---|--|
| 1 cup chopped oil-packed sun-dried tomatoes | 3 garlic cloves |
| 1/2 cup loosely packed fresh basil leaves | 2 tablespoons coarsely ground medium-hot pure chiles |
| 1/2 cup loosely packed fresh parsley leaves | 2 pounds coho or other salmon fillet (about 3/4 inch thick), in one piece, with skin |
| 3 tablespoons fresh oregano leaves | Lemon & lime wedges, for garnish |