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Citrus-Grilled Salmon with Compound-Herb Butter

This Salmon dish is like sunshine on a plate. The combination of bright citrus flavors with earthy herbs and melt-in-your mouth fresh Salmon makes this one of my favorite meals of all time.

Ingredients:

- 4 fillets (about ½ lb each- skin removed) of wild-caught or certified organic Salmon from The Fish Folks
- 3 organic naval orange (juice reserved)
- 1 organic lemon (juice reserved)
- ½ cup unsalted butter- softened
- 1 glove garlic (minced)
- 3 sprigs fresh lemon thyme, plus 4 more sprigs for garish (optional)
- 1 Tablespoon olive oil
- Salt and pepper, to taste

Directions: In a small bowl, mix the softened butter, zest from one of the oranges and the lemon, minced garlic glove, and leaves from the lemon thyme, and a ½ teaspoon of salt and pepper. Spoon the softened butter mixture into a piece of plastic wrap or parchment paper. Roll the softened butter to form a 1-inch log, twisting the ends of the plastic wrap or paper. Chill the compound butter for at least two hours in the refrigerator (or 20 minutes in the freezer if you are in a hurry). Preheat the grill to medium-high heat and rub each fillet with little olive oil and salt and pepper, to taste. Next, slice the remaining orange into ¼ inch rounds. Place two orange slices under each fillet on the grill. The orange slices will serve as a “plank” for grilling the Salmon. Close the grill and cook the Salmon for about 12 minutes. After 12 minutes, open the grill and squeeze the juice of the orange and lemon you used the zest of for the compound butter. Slice the chilled compound butter into small rounds and place 1-2 rounds on each piece of Salmon. Store any left over compound butter in the refrigerator. Close the lid for an additional 1-2 minutes. The Salmon will be flaky, moist, and infused with a delicious citrus flavor. Serve the Salmon directly on the orange slices with a spinach salad and grilled polenta triangles. Yum!

Servings: 4 Salmon lovers!