

Grilled Salmon with Corn and Tomato Salad

This grilled salmon fillet is the perfect main dish to serve at your end-of-summer backyard parties, and is packed with the flavors of summer. Sweet corn is grilled and mixed with ripe tomatoes and savory basil and tossed with a sweet and citrusy lemon dressing to create a salad that pairs perfectly with the smoky grilled salmon. Some of the dressing is reserved to be used as a glaze for the salmon as it cooks.

Serve this dish along with a green garden salad and grilled potatoes or a bowl of potato chips for a satisfying light summer meal. The recipe is easily doubled if you are serving a larger group of people.

Wild for Salmon sockeye salmon fillets are perfect for this recipe because they come boneless with the skin on and ready for the grill. If you have sockeye portions, those can be used as well, just keep in mind that cooking time will be reduced slightly. If you are making this recipe with portions, make several foil packets for the grill because it will be easier to maneuver the multiple pieces of fish.

Prep time: 15 minutes

Cook time: 25 minutes

Yield: 4-6 servings

4 ears of sweet corn
1 ½ pound sockeye salmon fillet
1 ½ teaspoons sea salt, divided
1 lemon, juiced
1 tablespoon honey
3 cloves garlic, peeled and finely minced
1 teaspoon lemon zest
1 pinch of crushed red pepper flakes
¼ cup olive oil
1-pint of cherry tomatoes, cut in half
1 cup loosely packed basil leaves

1. Preheat all grill burners on high. Shuck the outer husk layers off of the corn, leaving only the innermost layer on each ear. Trim off the excess husk at the top, and snap off the stem. Place the corn on the grill for about 15 minutes, turning it about every 5 minutes. Once it is cooked through and slightly charred, remove it from the grill and allow it to cool to the touch.
2. While the corn is cooking, prepare the salmon for the grill. Place a piece of foil that is 2-3 inches longer than the salmon fillet on a baking sheet, and top it with a piece of parchment paper that is 1-2 inches smaller.
3. Place the salmon fillet skin side down on the center of the parchment. Carefully roll up and crimp the edges of the foil a few times so that it creates a rim all the way around the

salmon. This foil packet will be used to help transfer the salmon to and from the grill, and will prevent the glaze from running onto the grill grates.

4. Sprinkle 1 teaspoon of the salt evenly over the salmon and set aside.
5. In a medium bowl combine the lemon juice, honey, minced garlic, lemon zest, remaining $\frac{1}{2}$ teaspoon salt, and red pepper flakes and whisk together. Slowly whisk in the olive oil until everything is combined and emulsified.
6. Pour $\frac{1}{4}$ cup of the dressing over the salmon fillet and carefully transfer it to the hot grill. Close the lid and allow to cook for 8-10 minutes or until cooked through and flaking slightly when pressed with a spatula. Keep in mind that cooking times will vary between grills and depending on how often the lid is opened. Start checking at 8 minutes, but don't be alarmed if it ends up taking a little bit more time.
7. Once the corn is cool to the touch, carefully cut the kernels off of the cob and transfer them to a large bowl. Add the cherry tomatoes and basil leaves and toss with the remaining lemon dressing.
8. Transfer the salmon to a serving platter and top with some of the corn and tomato salad. Serve immediately with the remaining salad on the side.