



Summer Salmon with Corn Relish and Basil Vinaigrette *(adapted from Idaho a la Carte)*

Vinaigrette:

- 1/2 cup high quality balsamic vinegar
- 1/2 cup red wine vinegar
- 1/2 cup fresh basil leaves
- 1 tablespoon minced garlic
- 2 teaspoons Asian red chile paste with garlic (Sambal Olek)
- 1/2 cup olive oil

Place vinegars, basil, garlic and chile paste in a blender and pulse to combine well. With the motor running, slowly add olive oil and process until emulsified. Chill for several hours before using.

Corn Relish:

- 2 cups frozen corn kernels, defrosted
- 1/2 cup chopped green pepper
- 1/2 cup chopped red pepper
- 1/4 cup chopped black olives
- 1/4 cup minced sweet or red onion
- 1 tablespoon liquid honey (optional)
- Salt and pepper to taste

Combine relish ingredients together in a small bowl. Add 1/3 cup of basil vinaigrette and toss to combine. Taste for seasoning and add salt and pepper as required. Refrigerate covered for up to 4 hours.

Salmon:

- 1 pound salmon fillet, rinsed and dried
- 1 package mixed greens
- 1 cup mini tomatoes

For the salmon, feel for any bones in fillet and remove as required. Leaving skin intact, place fillet into a zip bag and add 3/4 cup basil vinaigrette. Marinate in refrigerator for 1 hour, turning half way through. To cook, drain salmon from marinade and cook on hot grill 8 to 10 minutes or until firm to the touch, or bake in a preheated 425 oven for 10 to 15 minutes, depending on thickness of fish. Allow to rest for 5 minutes before serving.

To plate, toss mixed greens with a small amount of basil vinaigrette and place on a chilled plate. Top with corn relish. Sprinkle with tomatoes. Place salmon on top.