

Grilled Salmon with Tomato, Cucumber and Caper Salsa

BON APPÉTIT JULY 1999

YieldServes 8

Ingredients

1/3 cup fresh lemon juice

1/3 cup extra-virgin olive oil

1/3 cup chopped shallots

1 tablespoon grated lemon peel

1 3/4 teaspoons ground cumin

1 medium cucumber, unpeeled, diced

15 cherry tomatoes, each quartered

1 large yellow sweet pepper, diced

1/4 cup drained capers

2 tablespoons chopped fresh cilantro

Nonstick vegetable oil spray

1 2 1/2- to 2 3/4-pound salmon fillet with skin (1 whole side)

Preparation

Whisk first 5 ingredients in small bowl. Season marinade with salt and pepper.

Combine 1/2 cup marinade, cucumber and next 4 ingredients in medium bowl; season salsa with salt and pepper. Let stand 30 minutes; toss occasionally.

Spray barbecue rack with nonstick spray and prepare barbecue (medium-high heat). Place salmon, skin side down, in large glass baking dish. Top with remaining marinade. Let stand 10 minutes. Sprinkle with salt and pepper.

To grill salmon:

Spray rimless baking sheet with nonstick spray. Place salmon, skin side up, on sheet. Spray skin with nonstick spray. Slide salmon, skin side up, onto barbecue. Grill 5 minutes. Stand blade of large spatula at 1 long side of salmon to hold in place. From opposite side, slide rimless baking sheet completely under salmon. Hold salmon with spatula; turn sheet and salmon over, releasing salmon, skin side down, onto barbecue. Grill salmon until just opaque in center, about 5 minutes longer. Slide baking sheet under salmon; transfer fish to platter. Serve topped with salsa.