



Grilled Salmon with Blackberry-Merlot Beurre Rouge & Brown Sugar-Cayenne Rub

Grilled Salmon

INGREDIENTS:

6-6oz portions of King Salmon fillet
2 Tbsp olive oil
2 tsp salt
1/8 tsp black pepper
1 tsp dry thyme
1 1/2 Tbsp brown sugar
Pinch cayenne pepper
1 tsp paprika
Blackberry-Merlot Sauce, recipe follows

INSTRUCTIONS:

1. Heat grill to medium-high heat.
2. Rub salmon with olive oil.
3. Mix the dry ingredient together in a small mixing bowl and sprinkle mixture over salmon. Let salmon sit for 30 minutes while grill is heating up.
4. Spray each portion of fish with non-stick spray and place on grill. Grill each side for 4-5 minutes, depending on thickness of fish. Transfer to a serving platter, drizzle blackberry-Merlot sauce over the top and serve.

Blackberry-Merlot Beurre Rouge

INGREDIENTS:

1 large shallot, minced
1 cup Merlot (We like LaVelle)
1/2 cup red wine vinegar
1/2 cup raspberry or blackberry vinegar
1 cup fresh or frozen blackberries
1 1/2 to 3 tsp sugar depending on sweetness of berries
2 Tbs heavy cream
6 oz unsalted butter, cut into small pieces, room temperature
Kosher salt & pepper, to taste

INSTRUCTIONS:

1. Place shallot and merlot in a small, non-reactive saucepan. Bring to a boil; cook until liquid is reduced by half. Add vinegars and blackberries; return to a boil. Reduce heat to low; simmer until liquid is reduced to

about 1/3 cup. Strain. Return liquid to the saucepan and return to a boil. Stir in cream; reduce once more until the liquid thickens slightly.

2. Remove pan from heat. Whisk the butter into sauce, a few pieces at a time, incorporating each before adding more. Season to taste with salt & pepper.

Note: after butter is incorporated, the sauce must not be boiled or it will split. If not using immediately, sauce can be held for about 30 minutes or so in a bain marie or over very low heat.