

Grilled Salmon ala Peairs

This Spicy, savory and sweet preparation of salmon is my favorite. It has an herbiness and a smokiness to it. I love it...

The size of this recipe is for a two person serving.

Ingredients:

1. 1 onion
2. 2 cloves of garlic
3. 2 Salmon Fillets around 16 oz a piece or more.
4. salt to taste
5. 2 large containers of vegetable or fish stock or broth.
6. pepper to taste
7. three stalks of celery
8. olive oil to coat
9. chives
10. 2 to 3 leaves of rosemary. Be very careful with this one it is strong.
11. honey.
12. Sundried tomatoes.
13. Serrano Chilis (purely to taste.)
14. wild rice
15. 2 lemons
16. 1 cup of Pineapple juice
17. Mesquite wood chips.
18. 1 cup of orange juice
19. dried California chilies or if you like you can add chili powder. I am a nut and a purist so I like to take the dried chilies.

Tools:

1. Grill of your choice
2. sauté pan
3. a medium sauce pot.
4. wooden or metal spoon
5. wisk
6. mixing bowl. (I like glass.)
7. 2 other bowls for placing ingredients.
8. a basting brush.
9. a zester, or a small grater.
10. a nice chefs knife (the unsung hero in the kitchen)
11. cutting board

Preparation:

First we take the wood chips and add them in a bowl just enough to fit in a pie tin. Then add in water. And let soak for about 20 minutes or so.

The glaze

Next we are going to take our dried chilis, and sundried tomatoes to the sauce pot take 4 of the dried chilis and then the package of the sundried tomatoes or the jar add around 4 or 5 of them to the pot.

Take your stock of choice, I listed Vegetable or fish because it is up to your taste. I prefer the fish stock, but many people shy away from that. So if you prefer you can add vegetable. You can also add water if you are in a pinch. I like to add flavor though so I prefer stock. Add the stock just to cover the chilis and tomatoes. Place on a simmer. Do not boil so you may have to lower the heat.

now we are going to make the Glaze. Take your mixing bowl and place the honey in an 8 oz container. (the little one at the store.)

Cut your lemons in half and add all of the juice through a strainer to make sure there are no seeds. Now take your zester or grater the smallest you can use and take the zest off of two of the lemon halves. The zest is the bright yellow part of the skin of the lemon. Do not get any of the pith that is the white part it is very very bitter. Add the zest to the mix. Take your orange juice and your pineapple juice and add in a cup of each.

The heat:

Chop your peppers finely, here is where your taste really has to come in to play. Taste a little bit. Just a little!! Of the pepper. Serranos, jalepenos, and all the pepper families vary greatly in heat. A Serrano pepper can be anywhere from 2,000 scoville or 5,000 scoville or thereabouts. Just add in enough to add in some heat according to your taste.

The Herbs:

Now we take our chives and just 2 to 3 leaves of rosemary. Mince them, just as fine as you can. And add to the mix.

Your chilis and your sundried tomatoes should be done about now. Take the Tomatoes out and mince. Add to the mix,

Take out the chilies and carefully open very hot liquid inside. Remove all of the seeds and using the back of your knife strip the pulp off of the chilies. Note: (if you want to skip this just use chili powder. In this case you can just add the chili powder up above.

Do not discard the liquid. Save it in the pot. You will use this for your rice.

Add the mix to a sauce pot and simmer slowly.

Take your Garlic and slice very thin. Place the garlic in a bowl.

Take your sauté pan and add in $\frac{3}{4}$ cup of olive oil. Set it to a simmer. Just a low heat as low as you can go. Once the oil is heated up add in the garlic. This will slowly roast the garlic. If you notice the garlic sizzling loud remove the pan from the heat and just let it sit on an unlit burner. The key here is to roast the garlic. You do not want to burn garlic it takes on a very bitter taste. We want a smokey and sweet flavor from the garlic. This is the entire purpose for roasting it.

Use very low heat and watch it. Once it is soft and slightly brown remove from heat immediately and add to the mixture sautéing in the pan the orange juice pineapple mixture.

Slowly cook the mixture until it is at a syrup consistency whisking just to move the mixture around. No further.

Add it to a bowl for basting the salmon.

Grilling time!

Start your grill up on medium heat. And let it heat up. If you are using a charcoal grill just let it go until all of the coals are white.

Take your salmon out now and coat with your mixture, then add salt and pepper to the salmon all over. I usually just dip the salmon into the mix. And set on a plate.

Take your onion and slice into disks so that you can grill them. Coat with olive oil and place on a plate with the salmon.

In a 1-quart pot with a lid, bring 2 cups of the stock that you had put aside to a boil. Add the rice and stir well. Reduce the heat to low, cover, and simmer for 45 minutes to 1 hour. Drain excess liquid from the rice. Basically you can use any method that works best for you. I completely admit that I just for some reason have trouble with rice. Once the rice is ready just set it aside in a bowl and

Now we can go out to the grill. Take your soaked wood chips and place in a pie tin then take another and poke holes in the top. About 10 or so at a decent size. So the smoke can escape. Place on the grill. Once you start seeing the smoke, you can

begin to place your onions and the salmon on the grill. Watch out because it can get smoky.

Place on the grill at a 45 degree angle for all. Let them grill, but watch out for the flames. The oil will tend to bring flames. You will need to watch the onions and just get the grill marks into them. Then remove them. Depending on the thickness of the cut of salmon that you are using. Personally I like my salmon done. So while grilling I watch it. I usually turn it 45 degrees on the same side once the marks are set into the meat. And baste it with the mix everytime that I see it get a little dry. Then I flip using the 45 degree method on the other side. Basting on this side as well. I like to leave the skin on and start the meat skin side down. I cook the meat most of way on the skin side. Then I flip it onto the other side and grill just until the marks are set you should have some good criss cross marks. I remove the meat from the heat and place on the higher part of the grill or raise it up, some how depending on the type of grill that you are using and then I cook it for another 10 minutes or so basting it frequently.

One thing you do not want to do is overcook the meat. This is why I watch it so carefully.

Once the salmon is done I remove it from the heat and place it aside.

Plating:

I let the salmon cool a little and taking a very sharp knife I slice it into ½ inch sections. Then I take and place the rice on a plate, and then I alternate salmon and onion slices on the plate. On top of the rice. I drizzle with a little more sauce, and add chives to the top of the setup.

Enjoy.