



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Copper River Salmon with Cilantro Pesto

Makes 4 Servings



- 1 1/2 - 2 pounds skin-on Salmon Fillets
- 1 bunch Cilantro
- 1/4 cup toasted Pine Nuts
- 1/4 cup toasted Pecan Nuts
- 3 cloves Garlic, minced
- 1/2 cup grated Parmesan Cheese
- 1 juice of Lime
- 1 tablespoon Jalapeño, minced
- 1/2 cup + 1 tablespoon Olive Oil



Wash and dry the cilantro. Cut off about 3 inches of the longer woody stems at the bottom and throw away.

In a food processor add to the bowl the cilantro, pine nuts, pecan nuts, garlic, parmesan cheese, lime juice, jalapeño, and 1 tablespoon Pork Rub. Turn on the food processor and slowly add in 1/2 cup olive oil. Add more olive oil if it is too thick. Remember to scrape down the sides of the bowl a couple times during blending.

Remove the salmon from the refrigerator and pat dry with paper towels. Cut the salmon into portion sizes...about 8oz each. Lightly rub each piece with the reserved 1 tablespoon olive oil. Liberally season the oiled salmon with Fish Rub. Cover the salmon with plastic wrap and return to refrigerator for 10 minutes.

Prepare grill for direct medium-high cooking, which is when the heat source is directly under where the salmon will cook.

Place the salmon skin side down on the grill over direct medium-high heat and cook with the grill lid on for 4 – 8 minutes. The salmon should be just firm to the touch. Use a spatula and slide it between the fish and the skin to remove from grill. Let the salmon rest at room temperature for 2 minutes.

This salmon with cilantro pesto pairs perfectly with grilled or pan potatoes...Enjoy!

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