

Summer Fun: Strawberries



recipe/photo credit: California Strawberry Association;
recipe credit: Marie Sheppard, winner of Clinique Continuous Rescue Contest

Grilled Salmon with Strawberry Ginger Salsa

SERVES FOUR

- 1 pint strawberries, hulled and coarsely chopped
- 2 tablespoons chopped red onion
- 2 tablespoons fresh lime juice
- 1 tablespoon minced fresh ginger
- 1/2 teaspoon honey
- 1 tablespoon chopped fresh basil
- 1 tablespoon chopped cilantro leaves
- 4 skinless salmon filets, 6 ounces each
- 1 teaspoon olive oil
- salt and pepper

Directions:

Mix strawberries, onion, lime juice, ginger, and honey in small bowl. Set aside for flavors to combine. Place a ridged grill pan over medium high heat. Oil salmon with olive oil and season with salt and pepper. Grill 5 minutes on one side, turn, and grill 4 additional minutes. Transfer to serving platter. Add basil and cilantro to strawberry mixture. Spoon over salmon.



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