



Recipe

GRILLED SALMON WITH HERB VINAIGRETTE

4 - 10 oz salmon fillets

1 teaspoon of Seasonello fine Sea Salt, divided

½ teaspoon pepper

Fresh Herbed Mix:

2 minced shallots

2 tbsp chopped parsley

2 tbsp chopped thyme

2 tbsp chopped chives

1 tbsp finely minced garlic

1 tbsp Dijon mustard

½ teaspoon of sugar

2 tbsp fresh lime or lemon juice

½ cup Portuguese Cobrançosa EVOO



Preheat grill to medium high, clean surface well and brush with oil.

Sprinkle salmon evenly with $\frac{3}{4}$ teaspoon of Seasonello fine sea salt and $\frac{1}{2}$ teaspoon of pepper.

Whisk together all the fresh herbs, Dijon mustard, sugar, lemon juice, Portuguese Cobrançosa and remaining $\frac{1}{4}$ teaspoon of Seasonello fine sea salt. Coat grill with some oil, place salmon on grill and cook for 5-7 minutes on each side or until desired doneness.

Once cooked spoon over a few tablespoons of the herbed EVOO mix and serve. Suggested side dishes – French style mashed potato, salad or grilled vegetables.