

Grilled Salmon with Sautéed Leeks

Serves 4



- 4 salmon fillets, about 6 oz each
- 2 medium leeks, white and pale green part only, washed thoroughly and cut in 1/4" slices
- 2 tablespoons olive oil, plus more for brushing
- sea salt and freshly ground black pepper to taste

Preheat the grill to medium heat. Lightly brush the salmon filets with a little olive oil and season with salt and pepper.

Meanwhile, heat a medium pan on medium-high heat. Add the rest of the olive oil and heat through. Add the leeks and sautee for about 5-8 minutes or until caramelized. Transfer to a serving dish and keep warm.

Place salmon on the preheated grill and cook for 6-8 minutes per side or until the fish flakes easily with a fork. Serve with the sautéed leeks.

Variations: Sautéed leeks are great with pork, chicken, beef, and most types of fish. You can also add herbs, peas or asparagus, and little cream to make it a sauce.

Wine Pairing – Villa del Monte 2012 Pinot Noir Santa Cruz Mountains Regan Vineyard