

Margarita Salmon

Sweet Grass Ranch | September 2006



Shelly Carroccia likes to use wild salmon for this simple marinated dish. She serves it on whatever local greens (chard, spinach, rapini) are available for sautéing.

- 1/4 CUP TEQUILA
- 3 TBSP. LIME JUICE
- 2 TBSP. OLIVE OIL
- 1 TSP. SALT
- 1 TSP. PAPRIKA
- 1/2 TSP. GROUND CUMIN
- 1/4 TSP. CAYENNE PEPPER
- 4 6-OZ. SALMON FILLETS

In a small bowl combine tequila, lime juice, olive oil, salt, paprika, cumin, and cayenne pepper. Place salmon in a resealable plastic bag set in a shallow dish. Pour marinade over salmon. Seal and refrigerate for 1 to 3 hours, turning bag occasionally. Remove salmon from marinade, reserving excess marinade.

For a charcoal grill, place fish, skin side up, on a greased grill rack of an uncovered grill over medium coals for 4 to 6 minutes for each 1/2 inch of thickness or until fish flakes easily when tested with a fork, turning once and brushing with some of the reserved marinade halfway through grilling. (For a gas grill, preheat grill. Reduce heat to medium. Place fish on the greased rack of the grill over heat. Cover and grill as above.) Bring remaining marinade to a boil. Serve salmon atop Sautéed Swiss Chard (recipe below); drizzle with hot marinade. Makes 4 servings.

SAUTÉED SWISS CHARD: Cut tough stems from 2 pounds Swiss chard; discard. If desired, cut tender stems into thin slices. Coarsely chop leaves. In a 6- to 8-quart Dutch oven heat 2 tablespoons olive oil over medium-high heat. Add the chard. (If necessary, add half of chard to start. Add remaining after chard begins to wilt.) Cook, uncovered, 4 to 6 minutes until leaves are just wilted, stirring occasionally. Season to taste with salt and pepper. (Or, if desired, substitute spinach for chard. Cook and stir spinach in hot oil just until wilted; season to taste.)