

J. Rickards Winery



GRILLED SALMON FILLETS WITH CABIN RUB & MANGO KIWI SALSA

Prep time: 6+ hrs | Assembly time: 15 min | Total cook time: 30 min | 6 servings
Recommended wine pairing: *J. Rickards Ava Rae Rosé*

When we can spend time at our family cabin on Puget Sound, salmon is always on the menu. This rub gives the rich fish a full complement of flavors, packed with spices and brown sugar for a lovely glaze. On the grill, it works best to place the pieces on a rack and cook it skin side down to start and flip the fillets using a second rack placed over them. We'll demonstrate in the video! (vimeo.com/jrwinery) For the rub, you may adjust the chili and peppers to your own taste.

INGREDIENTS

THE SALMON

2 pieces best quality salmon fillet, preferably wild, about 2 lbs
several sprigs fresh herbs, such as tarragon, thyme, and sage
olive oil
Cabin Rub*

*THE CABIN RUB

1 cup turbinado sugar
1 Tbsp crushed chili flakes
1 tsp paprika
1 tsp ground ginger
1 tsp ground cumin
1 tsp ground coriander
½ tsp salt
½ tsp chipotle chili pepper

THE SALSA

1 ripe mango, peeled and diced to ¼" chunks
3 ripe kiwi, peeled and diced
½ medium red onion
1 handful cilantro, chopped
1 jalapeño, diced
kosher salt to taste
juice of 1–2 limes

DIRECTIONS

FOR THE CABIN RUB

- 1 Mix all CABIN RUB ingredients together. Store in an air-tight container.

FOR THE SALSA

- 2 Mix all SALSA ingredients together. If desired, reserve jalapeño seeds and membranes and slowly add back in to increase heat. Refrigerate at least 1 hour to let the flavors meld.

FOR THE SALMON

- 3 Six hours to one day before, spread fresh herbs on salmon fillets, place them flesh-side together, and wrap tightly in plastic wrap. Refrigerate until ready to grill.
- 4 Preheat grill to 400°F. Unwrap fillets and remove herbs. Save herbs to use on grill later. Brush a generous amount of olive oil on the salmon skin sides and place on a rack, skin side down. Coat flesh side with Cabin Rub, rubbing and pressing in.
- 5 Place fish rack on grill. Place reserved herbs on grill to smoke while salmon cooks. Lower the cover and grill until the fish is cooked through, about 10 minutes, depending on thickness.
- 6 Open grill, place second rack on top of salmon, and carefully flip entire setup to brown tops. Using mitts and tongs, loosen first rack from skin, and remove. Cook until browned and internal temp is about 130°F, about 5 minutes. (Carryover cooking will bring temp to proper 145°F afterwards.) Remove to serving plate and sprinkle with additional rub, if desired. Serve with Mango Kiwi Salsa.