

King Salmon ala Santa Fe

3 lbs Oregon salmon fillet with all bone and skin removed, cut into six equal portions
1 cup prepared salsa, well drained
3/4 cup mayonnaise

1 tbsp minced garlic
2 tbsp freshly chopped cilantro
1 lime, zest and juice
Fresh cilantro sprigs for garnish

Combine all of the above ingredients, except salmon and cilantro garnish. Thoroughly coat both sides of salmon fillets.

To Grill: Grill over medium high heat. Start with dark side up (side where skin was), basting occasionally and turning once.

To Bake: Baste well (skin side down, do not turn) baking at 400 degrees for 15-18 min.

To Saute: Place well basted fillet portions (skin side up) in dry pan over medium high heat basting occasionally and turning once.

(Courtesy of Gary Puetz, The Seafood Steward)