

Grilled Salmon with Tunisian Relish

Tarla Fallgatter class, Sept. 2018



Servings: 6

1. **MARINADE:** Soak currants in equal quantity of hot water until plump, drain and transfer to a blender. Add roasted pepper, Peppadew peppers and their liquid and the olive oil. Puree. Season lightly with salt and pepper.
2. **RELISH:** Prepare and mix the relish ingredients together and set aside.
3. **SALMON:** Toss salmon with half the marinade and let rest 30 minutes. Grill until fork tender.
4. **SALAD:** Toss the arugula or greens with some of the marinade and divide among plates. Divide salmon into individual serving pieces and place on top of the arugula. Spoon some of the reserved marinade over the salmon, then sprinkle with the Tunisian Relish.

MARINADE:

- 1 medium red bell pepper, roasted, peeled, seeded
- 1/2 cup dried currants, or golden raisins
- 7 ounces Peppadew peppers, PLUS 1/4 cup of the juices
- 1/4 cup juice from the jar of Peppadew peppers
- 1/2 cup olive oil
- salt and pepper to taste
- 1 pound salmon fillets
- 2 cups arugula, wild, or other "power greens"

TUNISIAN RELISH:

- 1/2 cup dried currants, or golden raisins
- 1 cup pitted green olives, chopped
- 1/2 cup Peppadew peppers, chopped
- 1/4 cup olive oil
- 2 tablespoons sherry vinegar
- salt and pepper to taste

Per Serving (excluding unknown items): 451 Calories; 32g Fat (62.7% calories from fat); 17g Protein; 26g Carbohydrate; 4g Dietary Fiber; 39mg Cholesterol; 295mg Sodium. Exchanges: 2 Lean Meat; 1/2 Vegetable; 1 Fruit; 6 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com