

Salmon Fillets with Carambola Salsa

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(4) 6 - 8 oz salmon fillets Salt and pepper to taste

(8) Thin chives for decoration

2 large or 3 medium ripe carambolas

¼ c. red onion, finely chopped

2 T. green onions, chopped

1 T. lime juice

1 t. honey

2 t. olive oil

½ t. kosher salt

½ t. (more if you like it hotter) chopped red Thai chili (or equivalent)

Procedure

Carambola Salsa

Cut four 1/8" thick slices of the carambola, so that you will have four nice stars to decorate each salmon filet, and set aside.

Coarsely chop the remaining carambola.

Into a non-reactive mixing bowl (glass, ceramic, or stainless steel), add the chopped carambola, the chopped red onion, green onions, lime juice, honey, olive oil, salt and chopped red chili; stir just enough to combine ingredients.

Taste and adjust salt and spiciness as needed.

Cover and place bowl in the refrigerator.

Prepare the salmon

Grill the salmon fillets on a electric griddle, the same one you use to make your pancakes. Lightly rub olive oil on both sides of the filets and sprinkle them with salt and pepper. Place them on the preheated griddle (400 F) and cook them between 10 - 12 minutes per side, depending on the thickness of the filets. It looks nice when they achieve a nice golden color crust.

Assembly

- Divide salsa between four individual plates.
- Place a salmon fillet on top of each mound of salsa.
- Place a slice of carambola on top of each fillet.
- Add (2) long chives across each fillet.