

# From Lisa's Kitchen: Summer Grilling

There are really three recipes here:

1) **grilled corn** 2) **tomato, corn & basil relish** 3) **grilled salmon**

Combine them as described below for the quintessential summer meal, or try them separately. The corn would be a great side dish; the relish can go on top of any grilled meat, fish or bread; and the salmon can stand alone if you like.

## **Grilled Salmon with Cherry Tomato, Corn and Basil Relish**

adapted from Bobby Flay's Grill It!

Serves 4

4 ears of corn  
kosher salt

1 pint cherry or grape tomatoes, halved  
2 tablespoons extra virgin olive oil  
2 tablespoons balsamic vinegar  
3 tablespoons thinly sliced basil leaves,  
plus whole sprigs for garnish  
freshly ground pepper

4 (6-ounce salmon fillets)  
2 tablespoons extra virgin olive oil

### **To prepare corn:**

Heat grill to medium.

Pull the outer husks down each ear to the stalk end. Strip away the silk from each ear of corn. Fold the husks back into place and tie the ends together with kitchen string. Place the ears in a large bowl of cold water with 1 tablespoon of kosher salt for 10 minutes.



Remove the corn from the water and shake off the excess. Place the corn on the grill, close the cover and grill for 15 - 20 minutes, turning every 5 minutes; or until the kernels are tender when pierced with a paring knife.

To remove corn kernels from the cob: Let corn cool until cool enough to handle. Stand the cob upright with larger stalk end in a large bowl or stock pot. Hold the small end with your fingers and cut down the sides of the cob with a sharp paring knife, releasing the kernels without cutting the cob. Run the dull edge of the knife down the naked cob to release any remaining corn and liquid.

**To prepare relish:**

Add the corn kernels to a medium bowl. Add the tomatoes, olive oil, vinegar, sliced basil, and season with a little salt and pepper. Let relish sit at room temperature for 15 minutes before serving.

**To prepare salmon:**

Heat grill to high, and clean the rack thoroughly. Brush salmon fillets on both sides with olive oil and season with salt & pepper. Place the fillets on the grill, skin side down, and grill until salmon is golden brown and turns easily, about 3 minutes. Flip the fillets over and continue grilling for about 2 minutes. The salmon will be cooked to medium, which ensures a moist fish. Salmon should feel slightly firm in the center.

**To assemble:**

Spoon the relish on 4 plates and top with the salmon. Garnish with basil sprigs.

