

Recipe for: Grilled Salmon with Citrus-Tomato Salsa

Ingredients:

4 wild salmon fillets
2 medium tomatoes, chopped
2 large navel oranges, peeled, sectioned and coarsely chopped
2/3 cup sliced green onions
6 Tbsp. chopped fresh cilantro
2 tsp. finely chopped, seeded jalapeno pepper (optional)
4 Tbsp. butter

Preparation:

Combine tomatoes, oranges, green onions, 4 Tbsp. cilantro, and jalapeno peppers in a large bowl.

Season if desired with sea salt and ground black pepper, set aside.

Blend butter sticks, remaining 2 Tbsp. cilantro, and if desired, sea salt and black pepper to taste in small bowl.

Grill or broil salmon, brushing with cilantro spread until salmon is cooked, turning once. Serve salsa with salmon.