

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Grilled Salmon With Pineapple Salsa

Similar to Recipe in "Cooking With Beer"

Beer's good with all sorts of food. Also a great marinade. But in salsa? This dish will change your mind (and your latitude) ...

2 cup fresh pineapple, cut into ½-inch chunks

½ cup dark Mexican beer

1 Tbsp granulated sugar

¼ cup minced red onion

¼ cup minced red bell pepper (or orange)

1-2 chiles, jalapeño or Serrano, finely minced

2 Tbsp chopped fresh cilantro leaves

1 Tbsp fresh-squeezed lime juice

1 tsp salt, divided

4 salmon fillets (6-8 oz ea.)

1 Tbsp extra-virgin olive oil

¼ tsp freshly ground black pepper

Combine pineapple bits, beer and sugar in a large bowl. Cover and refrigerate for 1 hour. Drain off liquid (retain 2 Tbsp back into the salsa) and then add onion, bell pepper, chiles, cilantro and lime juice. Stir, then season with about ½ tsp salt. Refrigerate at least 1 hour more, preferably overnight.

Prepare grill for direct cooking over medium-high heat. Lightly oil the grill grate. Rinse and dry salmon steaks, then rub salmon with oil. Season with salt and pepper. Grill fish for 5-6 minutes per side, or until cooked through and fish flakes easily with a fork. Transfer salmon to dinner plates and top with salsa. Serve with dark Mexican beer and a light salad for a complete meal.

Yield: Four servings

Preparation time: 20 minutes, plus refrigeration time and grill prep time

Cooking time: 10-12 minutes

