

Barbecued Salmon with Corn Relish

Servings: 2

From

http://www.recipe.com/barbecued-salmon-with-corn-relish/?sssdmh=dm17.680842&e_src=nwdro72213

Ingredients

2 ears corn

2 - 6 oz skinless salmon fillets, 1/2 to 1 inch thick

1/2 tsp salt, divided

1/2 tsp pepper, divided

1/4 cup barbecue sauce

1 small jalapeno, seeded and diced

1/2 red bell pepper, chopped

1 tsp olive oil

Preparation

- 1) Place corn on the rack of an uncovered grill directly over medium heat. Grill, turning occasionally, for 10 to 15 minutes or until crisp-tender. Transfer corn to a cutting board; cool slightly.
- 2) Meanwhile, rinse salmon and pat dry; sprinkle with salt and black pepper. Add to grill. Grill 4 to 6 minutes or until fish flakes easily when tested with a fork, turning once. Spread each piece with barbecue sauce and cover to keep warm.
- 4) Cut corn from cob. Add jalapeno, red pepper, olive oil, and remaining salt and pepper
- 5) Plate salmon and top with corn relish.