

CHARCOAL ROASTED ORA KING SALMON

Yield: 4 Servings

ORA KING SALMON INGREDIENTS:

32 oz. Ora King Salmon (4 8 oz. portions)

8 oz. Preserved Tomatoes (*recipe below*)

1 tsp. RPM Seafood Salt (*recipe below*)

1 Lemon, cut into wedges



PRESERVED TOMATOES INGREDIENTS:

20 oz. Cherry Tomatoes

1 cup Olive Oil

5 Basil Leaves

RPM SEAFOOD SALT INGREDIENTS:

2 tbsp. Maldon Sea Salt

3/8 tsp. Lemon Zest

1/8 tsp. Sumac Powder

1/8 tsp. Pink Peppercorn, ground

PRESERVED TOMATOES METHOD:

1. Preheat a cast iron skillet on a hot grill for 10 minutes.
2. While the skillet is heating, pour olive oil into a shallow baking dish and add basil leaves.
3. Toss the cherry tomatoes in the oil and season them with sea salt.
4. Place the seasoned cherry tomatoes into the preheated skillet on the grill. Let them char on one side, then gently roll them to char on the other side.
5. Once charred, remove the cherry tomatoes from the grill. Transfer into the dish with olive oil and basil.
6. Allow the tomatoes to marinate in the oil and basil for at least an hour, ideally overnight. Reserve oil and juice released by the tomatoes.

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RPM SEAFOOD SALT METHOD:

1. Mix all ingredients together and let sit uncovered overnight, allowing the lemon peel time to dehydrate.

ORA KING SALMON METHOD:

1. Prepare the grill. The key to grilling seafood well is a very clean grill, the grates should appear smooth and not have any buildup. If using a charcoal grill, prepare a hot coal bed and place the grate 6-8 inches above the coals. If using a gas grill, preheat the grill to 450°F.
2. Prepare the fish. Season your fish with fine sea salt and coarse black pepper, drizzle with olive oil, and allow the fish to temper for 30 minutes.
3. Once your grill is ready give it one final cleaning with a brush then place some oil on a small kitchen towel and use it to oil the grates. The grates should smoke telling you they are hot enough.
4. Place your fish on the grill. Allow the fish to cook in one spot without moving for 5 minutes, after this carefully use a metal spatula to turn the fish 45 degrees. Leave the fish for another 2 minutes and flip for a final 2 minutes.
5. Remove the fish from the grill and place on a resting rack, squeeze one of the lemon wedges on each piece of fish and season with RPM Seafood Salt. Plate next to the preserved tomatoes, drizzle some of the reserved tomato oil on top and serve with a lemon wedge.

