



Celebrating Food, Art & Culture



GRILLED SALMON VERA CRUZ

Servings: 20

Ingredients

For the vera cruz sauce

- 1 cup extra-virgin olive oil, plus more for oiling the grill and the salmon
- 3 onions, sliced thin
- 1/2 cup garlic, chopped fine
- 1 No. 10 can diced tomatoes
- 3 tablespoons fresh thyme leaves, chopped, plus 20 sprigs for garnish
- 2 tablespoons lemon zest, grated fine
- 1 cup pitted, roughly sliced green olives (preferably manzanillo olives)
- 1 cup capers, drained and rinsed
- 1 cup pickled jalapeno peppers
- 4 tablespoons cilantro chopped
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- 1 cup capers, drained and rinsed
- 1 cup pickled jalapeno peppers
- 4 tablespoons cilantro, chopped

For the salmon

- 20 salmon fillets, 5 to 6 ounces each, about 1-inch thick
- 2 teaspoons kosher salt

Directions

For the vera cruz sauce

Place the extra-virgin olive oil in a saucepan over medium heat. Add the onions and cook, stirring, until just beginning to brown, about 5 minutes. Add the garlic and cook 2 minutes. Raise the heat to medium-high, and then add the tomatoes, chopped thyme, lemon zest, and 1/2 of the olives, capers, peppers and cilantro. Simmer briskly, stirring, for about 12 minutes to evaporate some of the liquid. Reduce the heat to medium low, stir and simmer for 15 minutes. Place in a 2-inch hotel pan and keep hot.

For the salmon

Heat the grill.

Brush both sides of each salmon fillet with extra-virgin olive oil. Season the salmon with the salt. Sear the salmon on a grill to create grill marks. Place the salmon fillets on top of the vera cruz sauce.

Place in a 350 F oven for 12 minutes or until the internal temperature reaches 145 F.

Sprinkle the fish with the remaining olives, capers and peppers; garnish with the thyme sprigs.

Side dishes

- Rice
- Roasted Squash