

SALMON STEAK WITH GARDEN FRESH RELISH

Every summer we plant lots of cherry tomatoes on our deck. Of course, they all become ripe around the same time, so I'm always looking for new things to do with them. This simple relish is great on top of almost any fish. I like serving it on top of salmon steaks because the acidity cuts the natural fat from the fish. Just watch out for bones! Salmon steaks can be very boney.

INGREDIENTS (serves 2)

2 Salmon Steaks

$\frac{1}{4}$ cup Japanese barbecue sauce (or Soy Sauce)

$\frac{1}{4}$ cup maple syrup

12 cherry tomatoes, quartered

2 basil leaves, chopped

1 sprig dill, chopped

4 chives, chopped

2 Tablespoons olive oil

salt and pepper

PREPARATION

Season salmon steaks with salt and pepper and place in Ziploc gallon bag. Combine Japanese barbecue sauce and maple syrup in a bowl. Pour into Ziploc bag and close bag. Gently massage salmon steaks making sure marinade covers the fish. Place in refrigerator for 4-6 hours.

Remove fish from refrigerator 30 minutes before cooking. Oil the grates and preheat grill to medium heat. (This can be done on the stovetop with a grill pan, too.) Place salmon steaks on the grill for 4-6 minutes, each side, depending upon how well done you like your salmon.

In a small bowl, combine the cherry tomatoes, basil leaves, dill, chives, and olive oil. Season to taste with salt and pepper.

To serve, spoon the relish on top of the salmon steaks.