
Joe Brusica's Lime-Grilled Salmon Steaks with Tomato Avocado Salsa

This quick and easy grilled salmon with its Mexican flavour adds flair to any fiesta. It's complemented with a black bean and corn salad. Ole!

4	Salmon steaks, about 1" (2.5 cm) thick	4
1 Tbsp	butter	5 mL
¼ cup	fresh lime zest	60 mL
1 Tbsp	olive oil	15 mL
1 tsp	minced fresh jalapeno pepper	5 mL

Marinate salmon steaks in lime zest, lime juice, olive oil, and jalapeno pepper in a shallow glass bowl at room temperature for 30 minutes or in the refrigerator for 1 hour.

Prepare the barbecue and oil in the grill. Place the steaks on the grill at medium heat (for place under the broiler) and cook, turning once and basting with marinade, for 4-5 minutes per side or until the salmon flakes easily.

Tomato Avocado Salsa

1	tomato diced	1
1	ripe avocado, peeled and diced	1
2 Tbsp.	fresh lime juice	30 mL
¼ cup	minced red onion	60 mL
1 tsp.	minced fresh jalapeno pepper	5 mL
2 Tbsp	chopped fresh cilantro	30 mL
	Salt and pepper, to taste	

Combine all ingredients just before serving.

Preparation Time: 1 hour

Cooking Time: 10 minutes

Serves: 4