

BBQ Salmon with Blackcurrant Ginger Sauce

Blackcurrant Ginger Sauce

- 1 1/2 T unsalted butter
- 3/4 c sliced scallions, 2 tablespoons reserved for garnish
- 1 garlic clove, grated on a microplane or pressed
- 1/2 T ginger, grated on a microplane or minced
- 1/4 t coarse salt
- 1/4 t cinnamon (optional)
- pinch of dried thyme
- pinch of dried mustard
- 3/4 c Blackcurrant jam
- 2 t balsamic vinegar
- 1 t rice wine vinegar
- freshly ground black pepper

In a small pot, heat butter over medium heat and add the scallions, garlic, ginger, salt, thyme, cinnamon and mustard powder. Sauté for 4 minutes to soften. Add remaining ingredients, tasting to adjust seasoning and adding a few teaspoons of water to thin to gravy consistency.

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- 1 side of salmon, cut into 8 portions, removed from refrigeration 30 minutes before cooking
- 1 T olive oil
- kosher salt and freshly ground black pepper
- cayenne or chili powder

Soak a cedar plank or two in water for an hour, or wipe the hot BBQ grill with oil before cooking salmon. Preheat the BBQ to medium-high or the oven to 425F.

Dry the salmon with a paper towel, then brush with olive oil. Sprinkle with salt, pepper and cayenne. Cook skin side down until white bits ooze out, indicating it's cooked through (about 8 - 12 minutes in the oven.) Serve with warm Blackcurrant Ginger Sauce, garnished with reserved scallion.

Jittery Cook