

Salmon with Pineapple Salsa

Bobby Collins

- | | |
|--|--|
| 2 cups coarsely chopped fresh pineapple | 1 Tbsp. honey |
| ½ cup chopped red sweet pepper | 1 small fresh jalapeño pepper, seeded and finely chopped |
| ¼ cup finely chopped red onion | 1 (1 lb.) fresh salmon fillet, 1 inch thick |
| 3 Tbsp. lime juice | ¼ tsp. ground cumin |
| 1 Tbsp. snipped fresh cilantro or chives | |

Salsa: In a medium bowl, combine pineapple, sweet pepper, onion, 2 tablespoons of the lime juice, cilantro, honey, and jalapeño pepper. Cover and refrigerate up to 2 hours.

Lightly grease the grill. Preheat grill. Rinse fish; pat dry with paper towels. Brush fish with the remaining lime juice and sprinkle with cumin. Place fish on the grill and cook until fish is flaky on top. Serve the fish with salsa. *Makes 4 servings.*

Shrimp with Ginger-Soy-Lime Marinade

Patricia Cooper

- | | |
|---|--|
| 2 large shallots, peeled and chopped | 2 Tbsp. sugar |
| 1 (2-inch) piece of fresh ginger, peeled and grated | ¼ cup green onions |
| 4 cloves garlic | ¼ cup peanut oil |
| ¾ cup soy sauce | ¼ tsp. coarsely ground pepper |
| ½ tsp. fresh lime juice | 2 lbs. large shrimp, shells and tails on |

Place shallots, ginger, garlic, soy, lime juice, and sugar in blender and blend until smooth. Add the green onions and oil, and blend until combined. Season with pepper to taste.

Shrimp: Place shrimp in large bowl and pour marinade on top. Let sit at room temperature for 20 minutes. Preheat grill to high. Remove shrimp from marinade and grill for 1 ½ to 2 minutes per side.