

Grilled Salmon

with Green Goddess Dressing

PREP TIME: 10 minutes

GRILLING TIME: 8 to 11 minutes

SAUCE

- 1/3 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoons finely chopped fresh chives
- 1 tablespoon minced scallions
- 1 tablespoon tarragon vinegar
- 3 anchovy fillets, minced

- 4 salmon fillets (with skin), 6 to 8 ounces each and about 1 inch thick
- Extra virgin olive oil
- Kosher salt
- Freshly ground black pepper

1. To make the sauce: In a medium bowl, whisk the sauce ingredients.

2. Generously brush or spray the fillets with oil and season with salt and pepper to taste. Grill, flesh side down, over *Direct High* heat until you can lift the fillets with tongs off the grate without sticking, 6 to 8 minutes. Turn the fillets and cook them to desired doneness, 2 to 3 minutes for medium-rare. Slide a spatula between the skin and flesh, and transfer the fillets to serving plates. Spoon the sauce over the fillets. Serve immediately.

Makes 4 servings

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