



Grilled Salmon

with Green Goddess Dressing

WEBER'S
REAL GRILLING™



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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