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▶▶▶ June 2015 ◀◀◀

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Grilled Salmon with Fresh Blueberry Corn Salsa

- 1 3-pound fresh salmon fillet
- 1 Tbsp ground cumin
- Salt and freshly ground black pepper
- 4 Ears sweet corn
- 4 Medium tomatoes, diced
- 2 Small firm but ripe avocados, peeled and diced
- 1 Small green bell pepper, diced
- 1 Small orange bell pepper, diced
- 1 Small bunch cilantro, chopped
- Juice of 2 limes
- 2 Tbsp olive oil
- 1 Tbsp red wine vinegar
- 2 Cups blueberries, preferably wild berries

- 1) Sprinkle the salmon with the cumin and salt and pepper to taste. Refrigerate until ready to cook.
- 2) Cook the corn in boiling water about 5 minutes, cool, then cut the kernels from the cob. Combine in a bowl with the tomatoes, avocados, bell peppers, cilantro, lime juice, oil, and vinegar. Refrigerate until ready to serve.
- 3) Build a hot charcoal fire or preheat a gas grill. Cook the salmon, turning once, until it is charred—almost blackened—on the outside and has reached the desired degree of doneness within. I like it still quite juicy, bordering on rare.
- 4) Add the blueberries to the salsa, stirring them in gently so as to avoid mashing them. Season with salt and pepper to taste. Serve the salmon with the salsa spooned over.

Makes 8 Servings

