

THE CARE AND FEEDING OF AN **ALMOST ADULT**



GRILLED SALMON WITH LIME BUTTER SAUCE

Serves 2

INGREDIENTS:

- 2 (6-ounce) pieces center-cut salmon fillet
- * (about 1 inch thick) with skin
- 1/2 teaspoon finely grated fresh lime zest
- 2 tablespoons lime butter sauce

INGREDIENTS FOR LIME BUTTER SAUCE:

- 1 small garlic clove, chopped
- 1 tablespoon + 1 teaspoon fresh lime juice
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 2 tablespoons unsalted butter, melted
- 1 tablespoon extra virgin olive oil
- * (if you're using salted butter, omit the added salt)

DIRECTIONS:

- ✓ Lightly oil grill rack.
- ✓ Heat the grill to medium-hot when using charcoal or moderate heat for gas (use the lid for your gas grill).
- ✓ Season salmon all over with salt and pepper, then grill, flesh sides down, on grill rack (cover if using gas grill) about 4 minutes.
- ✓ Turn fillets over and grill (covered only if using gas grill) until just cooked through, 4 to 6 minutes more.
- ✓ Top fillets with zest and with 1 tablespoon lime butter sauce each.
- * The zest is just the colored outer skin of a citrus fruit; you'll use a grater to make it. It's worth it for this much flavor!
- ** If you have a ridged grill pan and want to cook indoors use moderately high heat.