



Grilled Salmon with Lemon, Dill, and Caper Vinaigrette

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 4 people

Ready in: 30 minutes

Fresh Seafood



4 6-oz skinless salmon fillets

Ingredients

Lemon-Dill Vinaigrette

2 tbsp white wine vinegar
2 tbsp fresh lemon juice
2 tsp grated lemon zest
3 tbsp chopped fresh dill
1 tsp honey
1/8 tsp kosher salt
1/4 tsp freshly ground black pepper
1/3 cup olive oil
2 tbsp capers, drained

Ingredients

4 tsp olive oil
1/4 tsp kosher salt
1/4 tsp freshly ground black pepper
fresh dill sprigs

Instructions

1. Vinaigrette: Combine the vinegar, lemon juice, zest, dill, honey, salt and pepper in a blender and blend until smooth. With the motor running, slowly add the oil and blend until emulsified. Pour the vinaigrette into a small bowl and stir in the capers.
2. Grilled Salmon: Heat grill to high.
3. Brush the salmon fillets on both sides with the oil and season with the salt and pepper. Place the fillets on the grill and cook until golden brown and a crust has formed - 2 to 3 minutes. Flip the salmon over and continue grilling for 3 to 4 minutes until cooked to medium.
4. Remove to a platter and spoon 2 tablespoons vinaigrette over each fillet. Let rest for 5 minutes, garnish with dill sprigs. Serve the remaining vinaigrette on the side if desired.