

# *The Art of Cuisine*



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## **Salmon Grilled with Roasted Corn Relish**

### **Yield**

4 servings (serving size: 1 fillet and 3/4 cup relish)

### **Ingredients**

- 4 Anaheim chiles
- Cooking spray
- 2 shucked ears corn
- 1 cup diced tomato
- 1/4 cup chopped fresh cilantro
- 6 tablespoons fresh lime juice
- 1 teaspoon salt, divided
- 1/2 teaspoon freshly ground black pepper, divided
- 1 teaspoon ground cumin
- 4 (6-ounce) skinless salmon fillets

### **Preparation**

Prepare grill.

Place chiles on grill rack coated with cooking spray; grill 5 minutes on each side or until blackened. Place chiles in a heavy-duty zip-top plastic bag; seal. Let stand 5 minutes. Peel chiles; cut in half lengthwise. Discard seeds and membranes. Cut chiles into 1/4-inch strips.

Place corn on grill rack coated with cooking spray; grill 10 minutes or until lightly browned, turning occasionally. Cool slightly. Cut kernels from cobs.

Combine chiles, corn, tomato, cilantro, and juice; toss gently. Add 1/2 teaspoon salt and 1/4 teaspoon black pepper.

Combine remaining 1/2 teaspoon salt, remaining 1/4 teaspoon black pepper, and cumin, stirring well. Rub spice mixture evenly over both sides of salmon. Place salmon on grill rack coated with cooking spray; grill 4 minutes on each side or until fish flakes easily when tested with a fork or until desired degree of doneness. Serve with relish.