

Grilled Salmon with Black Olive Vinaigrette

©Chef Paul Mattison Recipe

Rub Salmon with olive oil and season with coarse salt

Grill until firm and serve with seasoned salad greens and olive vinaigrette

Black Olive Vinaigrette

Ingredients:

Black olives

Mustard

Red wine vinegar

Sherry Vinegar

Olive oil

Cayenne Pepper

Salt if needed

Roasted shallots

Fresh basil

Procedure:

Put all ingredients into a stainless steel bowl or food processor

Slowly add olive oil while whisking to create an emulsion

Drizzle over the cooked salmon

Serve over seasoned salad greens

Garnish with roasted shallots and fresh basil