

RECIPE OF THE WEEK: PALEO EDITION

Moroccan Grilled Salmon

Ingredients:

Marinade (makes enough for about 1.5lbs of salmon fillets):

- 2 Tbsp olive oil
- 2 Tbsp grated fresh ginger or 1 1/2tsp dried
- 1 ½ tsp ground cumin
- 1 ½ tsp ground coriander
- 1 ½ tsp sea salt
- ¼ tsp cayenne pepper

Instructions:

1. Mix the oil, ginger, cumin, coriander, salt, and cayenne together in a small bowl. The marinade makes a paste with the consistency of very thick salad dressing. It forms a crust during grilling that's crispy and flavorful.
2. Rub the marinade over the salmon, then cover and refrigerate 30 minutes.
3. Preheat gas grill on high with lid closed for about 10 minutes, then place salmon skin-side down, close the lid and wait 4 minutes. Raise the grill lid... the skin should be a little blackened and starting to separate a bit from the pink flesh. Take a deep breath, gather your confidence, and flip! the fillet. Breath a sigh of relief, close the lid, and wait another 3-5 minutes, depending on how well-done you like your salmon. (Wary of the flip? You can cut a large fillet into individual servings before grilling, but where's the adventure in that?!)
4. Remove from the grill and eat like a cave person.

Options:

Melissa Jouliwan suggests serving with her “Moroccan Orange Salad” or avocado-mango salsa (1 mango, 1 avocado, ¼ red onion, cilantro and lime juice)

Compliments of Melissa Jouliwan of theclothesmakethegirl.com and Cook's Illustrated's *The Best Recipe: Grilling & Barbecue*

