

GRILLED SALMON WITH CRISPY TOMATO ONION RELISH

4 servings



CRISPY TOMATO ONION RELISH

2 tablespoons olive oil

1 small (6 to 8 ounces) red onion, peeled and diced (about 1¼ cups)

2 pounds (about 5 large) tomatoes, cored and quartered

1 large clove garlic, peeled

Olive oil

2 tablespoons sun-dried tomato (dry or oil pack) julienne

Salt and freshly ground black pepper to taste

SALMON

2 teaspoons fresh minced tarragon or other fresh herb

1 tablespoon fresh minced thyme or 1 teaspoon dried, crumbled

1 tablespoon minced flat-leaf parsley

½ cup olive oil

4 (1½ to 2 pounds total) salmon fillets, ¾ to 1 inch thick, patted dry

Salt and freshly ground black pepper to taste

FOR THE CRISPY TOMATO ONION RELISH, heat the oil in a heavy large saucepan over medium-low heat. Add the onion, cover and cook until translucent, for about 10 minutes, stirring occasionally. Transfer the onion to a large bowl; do not wash the pan.

Meanwhile, line a baking sheet with paper towels. Cut the inside pulp, seeds and ribs out of each tomato quarter over a bowl, leaving the skin and flesh. Place the trimmed tomato quarters on the prepared sheet as finished. Pour the tomato pulp mixture into the saucepan used for the onions and add the garlic. Bring to a boil, lower the heat and simmer until the pulp is very tender and soft enough to puree, for about 15 to 20 minutes, mashing occasionally. Strain the cooked tomato mixture into the bowl with the onions through a fine sieve, pressing on the ingredients. Return the mixture to the saucepan.

Meanwhile, heat ½ inch of oil in a large deep skillet over medium-high heat until water droplets sizzle when sprinkled over the oil. Pat the tomato quarters dry with paper towels, add them to the oil without crowding (about 6 at a time) and brown, for about 10 minutes total, turning halfway. Return to the paper-lined tray with a slotted spoon. Repeat with the remaining tomato quarters.

Add the cooked tomato quarters and sun-dried tomatoes to the saucepan with the tomato puree mixture. Bring to a boil, then lower heat and simmer for 15 minutes, stirring occasionally. Season with salt and pepper. (This can be prepared ahead, cooled, covered and set aside at cool room temperature for 4 to 6 hours, or refrigerated for several days or frozen for several weeks.) Remove from the refrigerator 30 minutes ahead to serve cold or several hours ahead to serve at room temperature.)

FOR THE SALMON, mix the tarragon, thyme and parsley in a large baking dish with the oil. Add the salmon. Cover and refrigerate for 3 hours, turning after 2 hours. Remove from the refrigerator and let marinate at room temperature for 1 more hour.

TO SERVE, preheat the broiler or grill. Season the fish with salt and pepper. Place on a tray and broil 4 inches below the heat source or grill until barely opaque throughout, for about 6 to 7 minutes total, turning halfway. Place the salmon on 4 plates. Reheat the relish, if desired, by stirring over medium-high heat or serve tepid or chilled, spooning a dollop alongside the fish