

GRILLED SALMON WITH STRAWBERRY SALSA

COURTESY OF ST. SUPÉRY CEO EMMA SWAIN

Pairs with 2015 St. Supéry Napa Valley Estate Rosé



Ingredients

4 salmon filets

Extra virgin olive oil

Coarse sea salt

Black pepper

Strawberry Salsa

1 lb. strawberries, hulled and
diced

½-1 peeled cucumber, diced

2 ½ tablespoons lime juice

¼ teaspoon salt

Purple onions, chopped
finely to taste

1 serrano pepper, finely
chopped (substitute with
jalapeño)

For extra freshness, add
finely chopped basil

Makes: 4 Entrees

Preparation Time: 30 Minutes

Preparation

Prepare the salsa ingredients according to the recipe, combine in a large bowl and place in refrigerator for 30 minutes. Preheat your grill to a high heat and clean prior to cooking. Once the grill is hot and clean, lower heat to medium high and oil the grate with vegetable oil to prevent the salmon from sticking. Brush salmon filets with extra virgin olive oil, season with coarse sea salt and black pepper and place on grill, skin side up. Cook for 3 minutes and flip to the skin side and cook for another 5-7 minutes or until desired wellness is achieved.

Presentation

For a simple and elegant presentation, place perfectly cooked salmon on a plate, adorn with a generous amount of fresh strawberry salsa and serve alongside your favorite summer vegetable.

Wine Pairing Philosophy

Napa Valley Estate Rosé is a refreshing vibrant wine that is bursting with flavors and aromas of freshly picked strawberries. The bright strawberry flavors in the wine paired with the natural sweetness of the fresh strawberry salsa, plus just the right amount of spice, make this the perfect wine for your alfresco summer dining. Enjoy!

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NAPA VALLEY

St. Supéry Estate Vineyards & Winery · 8440 St. Helena Hwy. · Rutherford, CA 94573

www.stsupery.com · Phone 707.963.4507