

Pancetta salmon kebabs with parsley vinaigrette

SERVES 4 | 25 MINUTES

Christine's secret: Wrap salmon in pancetta for a smoky flavor, then accent its richness with top-quality olive oil and vinegar.

You'll need 8 (10-in.) skewers; soak wooden ones in water 4 hours to prevent burning.

5 tbsp. good-quality extra-virgin olive oil, divided

2 tbsp. good-quality red wine vinegar, such as Kimberley

1 small garlic clove, minced

½ tsp. kosher salt

½ tsp. coarsely ground pepper, divided

1½ lbs. skinned king or coho salmon fillet (1 in. thick), cut into 1½-in. chunks

4 oz. thinly sliced pancetta

3 tbsp. coarsely chopped flat-leaf parsley

1. **Combine** ¼ cup oil, the vinegar, garlic, salt, and ¼ tsp. pepper in a bowl. Set aside.

2. **Heat** grill to high (450° to 550°). In a large bowl, combine remaining tbsp. oil

with remaining ¼ tsp. pepper. Turn salmon in oil to coat.

3. **Set out** rows of 3 salmon chunks on a work surface. Unroll pancetta slices into strips and wrap strips once or twice around salmon, weaving long pieces between chunks. Skewer each row of salmon with chunks slightly separated.

4. **Oil** cooking grate, using tongs and a wad of oiled paper towels. Set kebabs on grate, then grill, covered, turning once, until fish is barely cooked through, 4 minutes.

5. **Arrange** kebabs on plates. Stir parsley into dressing; spoon on top of kebabs. Serve with warm, crusty bread for dunking.

PER SERVING 557 CAL., 71% (396 CAL.) FROM FAT; 40 G PROTEIN; 45 G FAT (8.4 G SAT.); 0.5 G CARBO (0.2 G FIBER); 844 MG SODIUM; 129 MG CHOL.

Salmon shioyaki

SERVES 4 | 15 MINUTES, PLUS 2 HOURS FOR SALTING SALMON

Taichi's secret: Add shioyaki—Japanese for “salt-grilled”—to your repertoire. This technique, also the name of the dish,

creates salmon with an umami-flavored crust and a crispy skin.

4 sockeye salmon fillets (each 5 to 6 oz., ½ to 1 in. thick), with skin

1½ tsp. fine sea salt

1 tbsp. vegetable oil

Hot cooked sushi rice such as Nishiki or other short- to medium-grain rice

4 sheets nori (about 8 in. square), each cut into 6 pieces

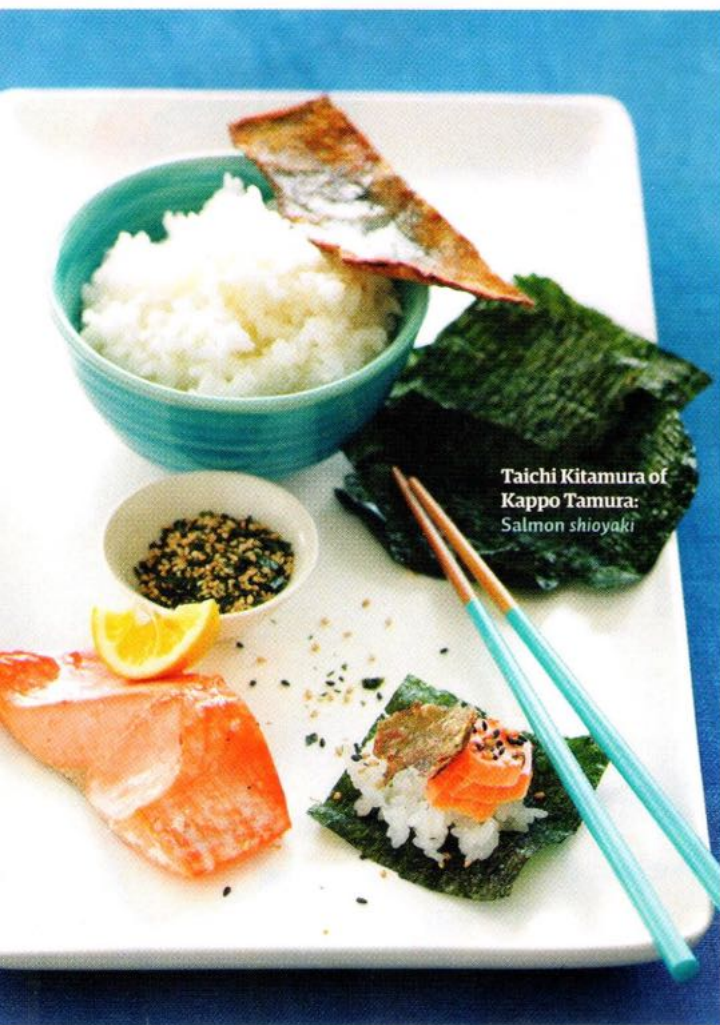
Lemon wedges

Furikake* (Japanese rice seasoning)

1. **Set** salmon on a cooling rack in a rimmed pan, sprinkle fillets all over with sea salt, and chill uncovered at least 2 hours and as long as 5 hours.

2. **Heat** grill to medium-high (about 450°). Fold a 12- by 20-in. sheet of heavy-duty foil in half crosswise. With a knife tip, poke dime-size holes through foil about 2 in. apart. Oil one side of foil. Rub fish all over with oil.

3. **Set** foil with oiled side up on cooking grate. Set fillets slightly separated, skin



Taichi Kitamura of Kappo Tamura:
Salmon shioyaki

Kevin Davis of Steelhead Diner and also Blueacre Seafood:
Grilled king salmon with asparagus, morels, and leeks

