



Grilled Sockeye Salmon with Blueberry Sauce

Serves 4

4 wild salmon fillets
2 tablespoon olive oil, separated
Salt and pepper to taste
1 shallot, diced fine
1-pint fresh blueberries
½ cup Fleur de Mer Rose Wine
¾ cup blueberry preserves
½ tablespoon white wine vinegar
2 tablespoons fresh rosemary, chopped fine

Make the blueberry sauce by adding 1 tablespoon oil to a medium sauce pot and heat for 1 minute over medium heat. Add the shallot and blueberries and sauté for 2 minutes. Add the wine and reduce by half. Add the blueberry preserves and simmer for 1 minute. Stir in the vinegar and fresh rosemary and set aside.

Heat your grill on high for 10 minutes. In the meantime, brush the salmon fillets on both sides with 1 tablespoon oil. Season the salmon fillets with salt and pepper to taste. Place on hot grill skin side up for 2 minutes. Turn to the skin side and grill 2 minutes. Turn and pull skin from fillets. Turn one more time and grill for 1 minute: or until just done. Place sauce on serving plates and place grilled salmon on top.

Enjoy with Fleur de Mer Rose, Frei Brothers Chardonnay, Leinenkugel's Summer Shandy or Dale's Pale Ale.