

Grilled Salmon Skewers & Fresh Dill Sauce



Ingredients

- 1 1/2 lb (750g) wild Pacific salmon, bones and skin removed, cubed
- 2 tbsp pureed roasted garlic
- 2 tbsp chopped fresh dill
- 2 lemons, juiced and zested
- Cracked black pepper, to taste
- 2 tbsp canola oil
- 1/4 cup (60 ml) dill pesto
- 1/2 cup (125 ml) white wine
- 1 cup (250 ml) heavy cream (or whole milk)
- Salt, to taste
- Ground pepper, to taste

Directions

Oil broiler or barbecue and preheat to medium. Pre-soak small bamboo skewers in water

In a bowl, combine salmon with roasted garlic, dill, lemon juice and zest, pepper, and oil. Marinate for about 15 minutes

Spear 3 cubes of salmon onto each skewer.

Grill or broil for 2 minutes per side. Remove and set aside

In a medium frying pan on medium-low heat, bring dill pesto and wine to a simmer until reduced by half. Add cream and reduce by half again.

Drizzle dill sauce over skewers. Season with salt and pepper