

BARBECUED SALMON
WITH MIXED GREENS AND
TOMATO VINAIGRETTE
SUNSET GRILL

For spice mixture

- 2 tablespoons chili powder
- 1 tablespoon salt
- 1 tablespoon sugar
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 teaspoon ground cumin
- 1/8 teaspoon cayenne, or to taste

- six 6-ounce pieces salmon fillet
- 1/2 cup tomato vegetable juice
- 2 tablespoons balsamic vinegar
- 1/4 cup olive oil
- 1/3 cup finely chopped seeded
peeled vine-ripened tomato
- 1/2 pound *mesclun* (mixed
baby greens)

Make spice mixture:

In a small bowl stir together all spice mixture ingredients and reserve 1 1/2 teaspoons for vinaigrette.

Divide remaining spice mixture among salmon pieces, rubbing into fish, and arrange fish in one layer in a shallow dish. *Chill fish, covered, 2 hours.*

Prepare grill.

In a bowl whisk together tomato vegetable juice, vinegar, and reserved spice mixture and add oil in a stream, whisking until emulsified.

Grill fish until just cooked through, about 5 minutes on each side.

While fish is cooking, in a bowl toss tomato and *mesclun* with enough vinaigrette to coat lightly and divide among 6 plates. Divide salmon pieces among plates and pour remaining vinaigrette around each serving. Serves 6.