

Grilled Salmon with Herbed Walla Walla Onions

Makes 6 servings

Onions

1 **large** Walla Walla Sweet onion, cut in 1/2-inch rings

1/4 cup white wine vinegar

3 tablespoons sugar

1/2 teaspoon kosher salt

1/4 teaspoon red chili flakes

2 tablespoons olive oil

2 tablespoons coarsely chopped fresh basil or cilantro

1 tablespoon coarsely chopped fresh tarragon

1 tablespoon 1/2-inch pieces fresh chives

2 tablespoons coarsely chopped fresh Italian parsley

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6 salmon fillet portions, skinless (about 1 1/2 pounds)

2 tablespoons olive oil

kosher salt

pepper

lots of fresh herbs for garnish

To make the onions:

Carefully separate the onion rings and place in zip-style plastic bag. In a small bowl, whisk together vinegar, sugar, salt, chili flakes and oil. Pour marinade over onions, and close the bag, expelling excess air. Turn bag to coat onions evenly, then refrigerate. Marinate rings, refrigerated, at least 30 minutes, or up to 2 hours, turning bag occasionally. Just before serving, place onions and marinade into a large bowl, and gently toss with the herbs.

To grill salmon and serve:

Heat your grill to hot. Meanwhile, place the olive oil on a large dinner plate; swipe each side of the salmon fillets through the oil, then season well with salt and pepper. Place on hot grill, and cook—creating crisscross marks on each side of the salmon. Cook fish till desired doneness. Different sized salmon fillets will cook differently—just use good judgment and try not to overcook your salmon.

Place grilled salmon on plates and divide onions evenly among them, piling high and spooning marinade over. Garnish plates with fresh herb sprigs if desired , and serve immediately.

Note: For a summer buffet table, grill a whole side of salmon and serve on a large platter, festooned with the herbed onions and fresh herb sprigs.