

## Grilled Salmon with Herb Sauce

### *Prepare herb sauce:*

½ c. red bell pepper, minced  
2 Tbsp. fresh basil, minced  
2 teas. fresh thyme, minced  
2 teas. fresh rosemary, minced  
1 teas. salt  
pinch white pepper  
Combine with ⅓ c. olive oil.  
Let stand at room temperature,  
do not chill.

### *Prepare salmon:*

Rinse and remove pin bones  
from salmon. (Four, 6 oz. fillets)  
Spray grill grate with non-stick  
grill spray or brush vegetable oil  
on grate.  
Place salmon on grill, skin side  
down, over medium flame.  
Baste top of salmon with olive oil.  
Spread herb sauce on top.  
Grill until meat is pink and flaky, 8-10 minutes.

