



Dave Rich's Grilled Fish/Eggplant with Salsa Verde

Ingredients:

1/3 cup extra virgin olive oil (plus more for brushing)
3 tablespoons (plus 2 teaspoons) finely chopped fresh thyme
5 tablespoons (divided) finely chopped scallions (both white and green parts)
2 medium serrano chiles, seeded and finely chopped
2 tablespoons capers, drained
2 tablespoons fresh lemon juice
1 tablespoon (plus 2 teaspoons) finely grated lemon zest
Kosher salt and freshly ground pepper
4 6-ounce skin-on, scaled wild salmon, branzino, artich char, or trout fillets
2 Italian eggplants, sliced in half lengthwise (if you use regular eggplant, slice it crosswise into 1/2 to 3/4" rounds and salt it heavily before grilling)

Preparation:

Prepare your barbeque grill.

In a small bowl, combine the olive oil with 3 tablespoons each of the thyme and scallions, the chiles, capers, lemon juice and one tablespoons of the lemon zest. Season to taste with salt and pepper. This salsa can be prepared up to two hours ahead; let it stand at room temperature.

Set the fish, skin side down, on a small baking sheet. Arrange the eggplant on another baking sheet. Sprinkle the flesh side of each fish fillet with salt, pepper, the remaining 2 tablespoons of scallions, 2 teaspoons thyme, and 2 teaspoons lemon zest. Gently brush the fish with olive oil. Brush the eggplant with olive oil on both sides and sprinkle with salt and pepper.

Grill the eggplant, covered, until tender (about 3 minutes per side). Transfer to a tray and keep warm while cooking the fish.

Arrange the grill with a hot zone and a cooler zone and arrange the fish skin side down over the cooler part; cover, and cook without turning until just cooked, 8-10 minutes.*

Sprinkle with salsa when serving. Serves 4.

* Put a piece of foil sprayed with Pam on the grill to keep fish from sticking, but skin will not be as crisp.