

Fire Up Summertime Flavor

(NAPSA)—Ever since the original kettle-style grill was introduced in 1951, Americans have been crazy for cookouts. But basic hot dogs and hamburgers no longer cut the mustard, so to speak. Casual summer chefs and flame fanatics alike are hungry for fresh ideas.

For Diane Morgan, author of “Salmon: A Cookbook,” grilled salmon and wine is a warm weather match made in heaven. She suggests shaking things up with a refreshing one-dish meal, Salmon and Grill-Roasted Sweet Corn Salad. “Salmon is impressive yet easy to prepare. Its meaty texture makes it a fail-safe option for even novice grillers. And, salmon is a natural with wine,” says Morgan.

“Salmon’s buttery flavor works equally well with red and white wines,” explains Wine Market Council President John Gillespie. For Morgan’s salmon salad, he suggests a fruity Chardonnay as a white option, and a Pinot Noir to showcase the smokiness of grilled food for those who prefer red.

Morgan and Gillespie also offer these tips for a successful backyard cookout:

- Get fresh—The key to a fantastically flavorful cookout is fresh, quality ingredients, especially when your menu includes salmon. Remember, fresh fish should never smell fishy.

- Sip without stress—From plastic tumblers to stemmed glassware, serve wine in whichever type of glass will make your guests—and you—feel most comfortable.

- Think inside the box—The new generation of boxed wines make great, outdoor entertaining choices, especially poolside or anywhere that glass might be an issue.

- Look forward to leftovers—One of the great things about cooking out is having leftovers.



Hungry for new grilling ideas? Try this refreshing grilled salmon main-dish salad and a chilled white wine for a perfect taste of summer.

Don’t be afraid to save leftover wine, too—just recork, refrigerate and enjoy your leftover wine within three to five days.

Salmon and Grill-Roasted Sweet Corn Salad

Serves 4

- 3 ears fresh corn**
- 3 tablespoons olive oil**
- 4 salmon fillets (about 5 ounces each), skin on and scaled, pin bones removed**
- Salt**
- Ground pepper**
- Vegetable oil for brushing**
- 6 cups (about 4½ ounces) lightly packed mixed baby greens**
- 1 cup grape or cherry tomatoes**
- ¼ cup minced flat-leaf parsley**
- 2 tablespoons minced chives**

Dressing:

- 2 tablespoons rice vinegar**
- 6 tablespoons olive oil**
- 1 teaspoon Dijon mustard**
- 1 teaspoon sugar**
- ½ teaspoon salt**
- Ground pepper**

Prepare medium-hot fire in charcoal or gas grill.

Pull back husk from corn without removing it from base. Remove silk; brush corn lightly with olive oil. Recover corn with husk; twist husks at top to close.

Sprinkle salmon fillets with salt, pepper; brush all sides with remaining olive oil. After grill is hot, brush grill grate with vegetable oil.

Place salmon, skin-side up, directly over medium-hot fire. Arrange corn on grill directly over fire. Cover grill; cook salmon and corn for about 4 minutes. Turn corn and salmon; cover grill again. Cook salmon about 4 minutes longer, or until almost opaque, but still moist. Remove salmon from grill; set aside. Turn corn once more; continue grilling until it begins to color, about 2 minutes longer. Remove corn from grill.

When corn is cool enough to handle, remove husks. Working with one ear at a time, stand upright, stem end down, on cutting board. Using sharp knife, cut downward along cob to remove kernels. Discard cobs; scoop kernels into large bowl. Add baby greens, tomatoes, parsley, and chives to bowl.

To make dressing: In small bowl, combine vinegar, olive oil, mustard, sugar, salt, and pepper to taste. Stir until well combined. Add dressing to salad; toss lightly. Arrange salad on 4 dinner plates. Place salmon fillet in center of each salad; serve immediately.

Adapted from “Salmon: A Cookbook,” courtesy of Chronicle Books.