

# Sparkle Kitchen

## **Grilled Salmon with Pickled Blueberries**

### **Ingredients**

4.4-ounce container blueberries (or a scant cup)  
½ cup sugar  
½ cup apple cider vinegar  
1 tablespoon pickling spice  
half of a small, yellow onion, sliced  
2 pound salmon fillet, with skin on  
1 tablespoon olive oil  
salt and pepper  
several sprigs of fresh thyme  
1 lemon (juice and zest)  
a few big handfuls of arugula, or a similar green

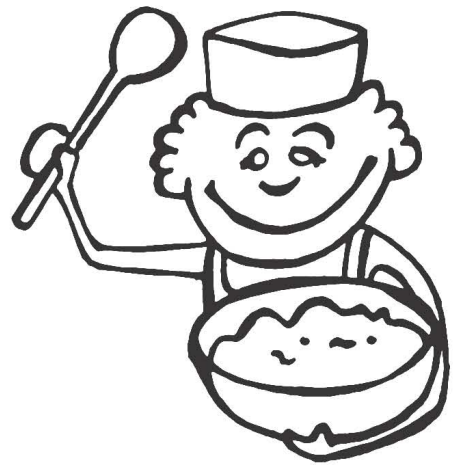
### **Directions**

First, get your grill fired up and warming to medium high heat.

Then, make the pickled blueberries. Rinse the berries and set them aside in a bowl with some extra room. In a small saucepan, combine the sugar, vinegar, and pickling spice, and bring to a boil, stirring until the sugar dissolves.

Add the onion, and turn down the heat to a simmer for about 3 minutes.

Pour the mixture over the blueberries, and stir to combine.



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Next, prepare the salmon. Brush both sides of the fillet with olive oil, and generously season it with salt and pepper.

Laying the fillet skin side down, strip several sprigs worth of thyme leaves from their stems, and sprinkle them over the top. Last, zest the lemon over the top, as well.

When your grill is ready, carefully oil the grate, then put the salmon on the grill, skin side down. Put on the lid and let the salmon cook for about 5 minutes. When it's done, the salmon should be less vibrantly pink and just starting to flake with a fork.

Arrange the salmon on a platter over the top of a few handfuls of arugula. Spoon the pickled blueberries—and a generous portion of their liquid—on top, then squeeze the whole platter with lemon juice.

Enjoy with extra greens or over a scoop of your favorite cooked grain.