



Grilled Salmon on Corn Husks with
Potato Salad

Recipe by Nils Noren

wine pairing:

Hermann J. Wiemer Vineyard
Dry Rosé



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Yield: 4 servings

2 lb center-cut salmon (skinless), 7-8 oz per person
2 ears of corn with husks (or use frozen fire-roasted corn kernels)
1 egg
¼ cup grapeseed oil
¼ cup olive oil
5 tablespoons coarse Dijon mustard
⅓ cup grated parmesan cheese
16 oz yellow potatoes
1.5 tablespoons finely sliced chives
1 tablespoon chopped flat-leaf parsley
1 teaspoon of sugar
Salt and pepper to taste

Corn:

Preheat the grill. If using fresh corn, remove the husks and silk. Brush the corn cobs with oil or butter. Grill the corn on high heat until charred on all sides. Remove from the grill and let cool for a minute. Cut the kernels off the cob using a sharp knife. Place one end of the cob on a cutting board. Then, using the knife, cut downward, as close to the base of the kernels as possible. Make sure not to angle the blade into the cob itself. Rotate the ear of corn, and repeat the cut until all the kernels have been removed.

Egg:

Bring a pot of water to a boil. Add the egg and cook for 3 minutes. Prepare a bowl of ice water. Transfer the cooked egg to the ice water to cool. Once cooled, carefully peel the top of the egg. Scoop the egg white and yolk into a blender or food processor and set it aside.

Potatoes:

Put the yellow potatoes in a medium pot and add enough water to cover them. Cover the pot and bring to a boil. Reduce heat and simmer until the potatoes are slightly undercooked about 15-25 minutes. To check if the potatoes are done, pierce them with a fork or knife. They should be tender but not overly soft. Transfer the potatoes to a plate and let cool for a few minutes before peeling and cutting them into ½ to 1-inch pieces.

Dressing:

In a blender or food processor, combine 1 tablespoon mustard, grated Parmesan, with the soft-boiled egg.

Start blending and slowly add the olive and grapeseed oil until the dressing is smooth, about 30 seconds to a minute. Season with salt and pepper to taste.

Salad:

In a large bowl, combine the cooked and cooled potatoes, 1 cup of grilled corn kernels, and half of the prepared dressing. Gently toss to combine.

Salmon:

Preheat the grill again.

Place each piece of salmon on a piece of corn husk. Sprinkle with salt and 1 teaspoon of sugar.

Spread 1 tablespoon of mustard evenly on each piece of salmon and sprinkle with chopped chives.

Grill the salmon and corn husks on low heat with the lid closed for 7 minutes without flipping the salmon. Cook for 10 minutes for well-done salmon.

Tip: Using a cooking thermometer is an excellent way to ensure perfectly cooked salmon.

For rare: Cook until the internal temperature reaches 119°F (48°C).

For medium: Cook until the internal temperature reaches 133°F (56°C).

For well-done: Cook until the internal temperature reaches 147°F (64°C).

To Serve:

Add the remaining dressing to the potato salad, transfer to a serving bowl, and garnish with the chopped flat-leaf parsley. Serve the grilled salmon on corn husks alongside the potato salad and lemon wedges.