

The Marv's Meats Recipe Collection #64

Grilled Salmon with Lemon/Parsley Sauce Smashed Skin-on Yukon Gold Potatoes with Goat Cheese & Vegetables

1 tsp – Dijon mustard	4 – Salmon fillets, 6-8 oz. each
2 TBS – juice from 1 lemon	Olive oil
1 TBS – fresh parsley, minced	Salt & pepper
¼ tsp – sugar	2 lbs. approx. – Yukon Gold potatoes
¼ tsp – salt	4 oz. – Goat Cheese (Chevre)
¼ tsp – black pepper	2 TBS – butter
6 TBS – olive oil	Milk
	Salt & pepper

Any green vegetable – broccoli, green beans, zucchini

- 1 – Combine first 6 ingredients in a small bowl & stir to incorporate. Whisk olive oil, in a steady stream, into lemon/parsley mixture & set aside.
- 2 – Scrub Yukon Gold potatoes & place in a large saucepan (cut any large potatoes in halves or quarters), cover with water & simmer 10-15 minutes until soft.
- 3 – Prepare a medium/hot grill. Brush Salmon fillets with olive oil, season with salt & pepper & grill, flesh side down first, approx. 5 minutes per side (10 minutes per inch of thickness total cooking time is the rule of thumb for fish).
- 4 – While the Salmon is cooking place hot potatoes (no pun), Goat cheese & butter in a large bowl & 'smash' using a potato masher, a large fork or – my favorite – a pastry cutter (leave them chunky!). Stir to melt cheese & butter & add milk to reach your personal desired consistency. Season with salt & pepper to taste & keep warm.
- 5 – Also while Salmon is cooking steam green vegetables until crisp tender.
- 6 – When Salmon is cooked slide a spatula between flesh & skin – they should separate easily. Place fillet on plate, drizzle with lemon/parsley sauce, add a scoop of 'smashed' potatoes & serving of vegetables. Bon appetit!



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Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
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