

# Grilled Salmon Tacos

*This super simple and quick recipe let's the flavor of the salmon shine. The salmon fillets are seared on the grill quickly on both sides and then put into a foil "boat" pack to simmer with a wonderful butter, lemon, and wine sauce.*

**PREP:** 20 minutes

**COOK:** 10 minutes

**SERVES:** 4

3, 4-ounce wild-caught salmon fillets  
4 tablespoons of melted salted butter  
1 lemon, juiced  
2 tablespoons of white wine  
pinch of kosher salt



1. Rinse salmon fillets and pat dry.
2. Preheat the grill on high.
3. Melt the butter and add to a small bowl. Add the lemon juice, white wine and salt to the bowl and mix.
4. Dip folded paper towels in some vegetable oil, then hold them with tongs to grease the grill.
5. Gently put salmon fillets on grill skin side down. Sear for 1 minute, turn fillet over and sear other side for 1 minute.
6. Transfer salmon to aluminum foil "boat" pack.
7. While the grill is still on high (approximately 475), place the salmon foil pack on the top rack of the grill. If your grill doesn't have a top rack, put the foil pack on a cooler portion of the grill.
8. Pour the butter sauce over the salmon fillets. Once the the sauce starts bubbling, let it cook for another 2 minutes, then remove the salmon foil pack from the grill.
9. Warm tortillas on a comal or skillet. Or if you'd like a bit of char on your tortillas you can grill for a few seconds per side.
10. Fill each tortilla with about 1/3 of one filet and add your favorite toppings.
11. Our favorite toppings are a spoonful of homemade rémoulade sauce drizzled across the grilled salmon and then topped with cilantro-lime red cabbage slaw to add a nice fresh crunch.

