



## Grilled Marinated Salmon with Texas Rio Star Grapefruit Beurre Blanc

Makes 4 servings

### Ingredients

- 1 Texas Rio Star Grapefruit, sectioned and chopped
- 1/4 cup white miso\*
- 1/4 cup mirin\*\*
- 2 tablespoons rice vinegar
- 4 salmon filets, approximately 5 ounces each
- 1/2 cup fresh squeezed Texas Rio Star grapefruit juice
- 1/4 cup dry white wine
- 1 shallot, minced
- 2 tablespoons white wine vinegar
- 10 tablespoons (1 1/4 sticks) unsalted butter, cut into 10 pieces
- 1/2 teaspoon grapefruit zest
- Salt and pepper to taste

### Directions

#### Salmon

1. In a small bowl, whisk miso, mirin and rice vinegar to make marinade.
2. Place filets in a 9 x 13-inch baking pan.
3. Pour marinade over fish and turn to coat.
4. Cover and chill 30 minutes or up to 2 hours.
5. Brush grill with vegetable oil and heat to medium-low heat.
6. Transfer marinade to a small saucepan and heat to boiling.
7. Brush each salmon filet with 1 tablespoon of marinade and grill three minutes.
8. Turn and brush with marinade.
9. Grill until salmon is cooked through, about 5 minutes, being careful not to overcook.

#### Sauce

1. In a small saucepan over medium heat, simmer grapefruit juice, wine, shallot and white wine vinegar.
2. Simmer until reduced to about 1 tablespoon.
3. Reduce heat to low and whisk in butter one piece at a time, adding each new piece of butter just before previous piece has completely melted. Avoid overheating sauce to prevent separation.
4. Stir in chopped grapefruit and season with salt and pepper.
5. Pour sauce into a metal bowl set over a saucepan of hot water, being careful not to allow bottom of bowl to come in contact with hot water.

#### To serve

1. Place salmon on individual plates and spoon sauce around filets.
2. Garnish with grapefruit zest.

\*Miso, also called bean paste, is a fermented soybean paste. It can be found in Asian markets or in the Asian or gourmet section of some supermarkets.

\*\* Mirin, also called rice wine, is a sweet Japanese wine. It can be found in Asian markets or the Asian or gourmet section of some supermarkets.