

Corn Husk-Smoked Salmon with Grilled Corn Salsa

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Recipe source: [aargersi via Food52](#)

Serves 2

INGREDIENTS:

- 1 pound skin-on salmon fillet
- 1 tablespoon lemon juice (1/2 a large lemon)
- 1 tablespoon orange marmalade
- 1 teaspoon tamari or soy sauce
- 1/2 teaspoon freshly ground black pepper
- 1 ear of corn
- 1/2 cup halved cherry tomatoes
- 1/4 cup chopped green onion
- 1/2 minced jalapeño, seeds and ribs removed – use more or less to taste
- 8 large basil leaves
- 1 tablespoon lime juice (1/2 a large lime)
- 1 inch knob of ginger
- 1 pinch kosher salt

DIRECTIONS:

- Pre-heat your grill.
- Shuck the corn, then grill it until slightly charred all over. Remove and let cool until it can be comfortably handled.



- Meanwhile SAVE THE CORN HUSK. Soak the husk and silk in water. Set it aside; it will be used when you grill the fish.
- Mix together the lemon juice, marmalade, tamari or soy, and pepper.
- Construct a leak-proof foil pan out of heavy duty foil and lay the salmon in it, skin side down. Spoon the marinade over the top and put it in the fridge while you make the salsa.
- Cut the corn from the cob and put it in a bowl. Add the tomato, green onion, salt, and lime.
- Peel the ginger and grate it into the bowl. Seed and finely chop the jalapeño, and add that too.
- Chop the basil and add that, stir, and then put the salsa into the fridge while you cook the fish.
- Put the soaked corn husk on the hottest part of your grill, and then put the salmon, still in its foil pan, on the grill as well. Spoon the marinade back over the top of the fish and then close the lid. The husks should start smoking pretty quickly.
- Allow the salmon to smoke and cook until it's cooked through—about 10 minutes on a hot grill, but cooking times will vary based on thickness of the fish so be sure to test doneness for yourself.
- Spoon half the salsa onto 2 plates. Use a spatula to lift the salmon off of the skin (which will have conveniently stuck to the foil) and place it atop the salsa. Top with the remaining salsa, and serve.