

Grilled Whitefish with Blueberry Salsa

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Recipe from [Green City Market Cookbook](#)

Yield: 4 servings

Ingredients for the Blueberry Salsa:

- 1 cup chopped blueberries
- 1 cup whole blueberries
- ½ cup finely diced red bell pepper
- ¼ cup thinly sliced green onion or chopped white onion
- 1 tablespoons chopped cilantro
- 1 small jalapeno pepper, seeded, minced (or leave a few seeds in for heat, to taste)
- 1 tablespoon fresh lemon juice
- 1 tablespoon olive oil
- ½ teaspoon coarse sea salt or kosher salt

Ingredients for the Fish:

- 2 (8-ounce) whitefish filets with skin
- 1 tablespoon olive oil
- ½ teaspoon coarse sea salt or kosher salt
- ¼ teaspoon freshly ground pepper

Directions for the Salsa:

- Combine all the ingredients in a medium bowl. Cover and chill until serving time.

Directions for the Fish:

- Preheat the grill to medium-high (350°F to 400°F)
- Brush both sides of the fish with the oil and season with the salt and pepper. Place the fish on grill, skin side down, and cook, covered, for 7-8 minutes, until the fish is opaque in the center. Remove from the grill.

Cook's note: As you can see in the photos, we like to make an aluminum-foil sheet pan that sits on the grill, coated in oil, to hold the fish rather than putting it directly on the grates. Totally optional, but it tears less fish and makes clean-up a breeze.

- Cut each filet in half and place on a warmed plate. Top with blueberry salsa. Remaining salsa may be refrigerated for up to two days.