Etta’s Rub with Love Salmon with Grilled Shiitake Relish
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Tom Douglas (from *Tom Douglas’ Seattle Kitchen*)  |  Serves 6  |  Chef’s Note: Rub with Love Spice Rubs

**Ingredients**

- 6 200g salmon fillets, preferably wild
- 60 mL Rub with Love Salmon Rub Olive as needed
- Grilled Shiitake Relish [GO TO PAGE 14](#)
- 1 lemon, cut in 6 wedges
- Fresh basil leaves for garnish

**Directions**

1. Fire up the grill.
2. Coat both sides of the salmon portions using all of the rub.
3. Brush the grill and fish with oil. Grill over direct heat, covered, with the vents open. When the salmon is marked by the grill, flip and finish cooking. We like our salmon medium-rare, which requires a total grilling time of 8–10 minutes, depending on the heat of your grill. The sugar in the spice rub can easily burn, so watch it closely. When the salmon is cooked, put it on plates and spoon some grilled shiitake relish over each salmon fillet. Garnish with lemon wedges and fresh basil leaves.
Grilled Shiitake Relish

Grill and prepare before grilling Etta’s Rub with Love Salmon

Ingredients

340 g shiitake mushroom caps, wiped clean
45 mL olive oil
30 mL minced shallot
10 mL minced garlic
2 mL chopped flat-leaf parsley
2 mL chopped fresh sage
2 mL chopped fresh rosemary
2 mL chopped fresh thyme
15 mL balsamic vinegar
10 mL fresh lemon juice
Kosher salt and freshly ground black pepper

Directions

1. Fire up the grill.
2. In a bowl, toss the mushroom caps with 2 tablespoons of the oil and a sprinkle of salt and pepper.
3. Grill mushrooms on both sides, over direct heat, until cooked through, about 5 minutes of total cooking time. (Unless your mushroom caps are large, you may want to set a rack over your grill or use a grill basket so that you don’t have any mushrooms falling through the grates.)
4. Remove the mushrooms from the grill and thinly slice.
5. Heat the remaining tablespoon of oil in a sauté pan on medium heat. Add the shallot and garlic and sweat 2–3 minutes until soft and aromatic. Set aside to cool.
6. In a bowl, combine the mushrooms, shallot-garlic mixture, herbs, balsamic vinegar, and lemon juice. Season the relish to taste with salt and pepper and set aside at room temperature.