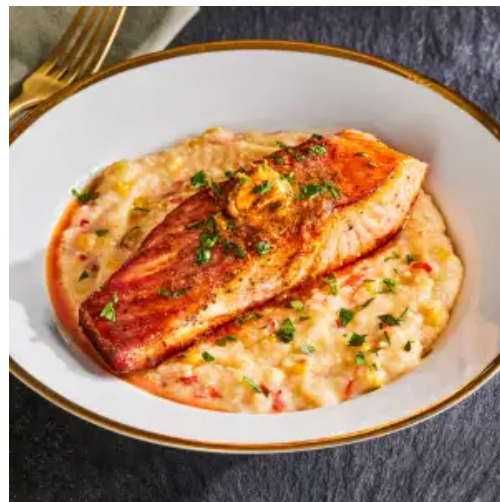


# Salmon with Old Bay Butter and Confetti Grits

**YIELD** Serves 4

**TIME** 35 minutes



## Why This Recipe Works

We dolloped an Old Bay and lemon zest compound butter over hot salmon for serving; the hot fish melted the butter, which coated the fish and dripped into the vegetable...

## Gather Your Ingredients

- ☐ **8** tablespoons unsalted butter, softened, divided
- ☐ **1½** cups frozen corn kernels
- ☐ **1** red bell peppers, chopped fine
- ☐ **1** shallot, chopped fine
- ☐ **1¾** teaspoons table salt, divided

## Before You Begin

- \* To ensure uniform pieces of fish, we prefer to purchase a whole center-cut salmon fillet and cut it into four equal pieces. Garnish with chopped fresh parsley.

## Instructions

- ☐ **¾** teaspoon pepper, divided
- ☐ **2** cups whole milk
- ☐ **2** cups water
- ☐ **1** cup quick grits
- ☐ **1** teaspoon grated lemon zest plus 1 tablespoon juice, plus lemon wedges for serving
- ☐ **2** teaspoons Old Bay seasoning
- ☐ **4** (6- to 8-ounce) skinless salmon fillets, 1 to 1½ inches thick

- 1.** Melt 4 tablespoons butter in large saucepan over medium-high heat. Add corn, bell pepper, shallot, 1¼ teaspoons salt, and ¼ teaspoon pepper and cook, stirring occasionally, until softened, 5 to 8 minutes. Add milk and water and bring to boil. Slowly whisk in grits. Reduce heat to medium-low and cook, stirring often, until grits are thick and creamy, 5 to 7 minutes. Off heat, stir in lemon juice and season with salt and pepper to taste. Cover and set aside.
- 2.** Meanwhile, combine lemon zest, Old Bay, and 3 tablespoons butter in small bowl. Sprinkle salmon all over with remaining ½ teaspoon salt and ½ teaspoon pepper. Melt remaining 1 tablespoon butter in 12-inch nonstick skillet over medium-high heat. Add salmon and cook until well browned and centers of fillets register 125 degrees (for medium-rare), about 7 minutes per side.
- 3.** Divide grits among serving bowls. Arrange salmon fillets over grits and immediately dollop with butter mixture. Serve with lemon wedges.