

## Grilled Salmon with Cherry Chutney

4 cups Idaho dark sweet cherries, pitted and coarsely chopped  
½ cup golden raisins  
1 tablespoon extra virgin olive oil  
1 small sweet onion, thinly sliced  
1 clove garlic, minced  
2 teaspoons finely grated fresh ginger root  
1/2 cup red wine vinegar  
1 tablespoon brown sugar  
1 tablespoon grainy mustard  
4 salmon filets  
Salt and pepper to taste



To make chutney, heat olive oil in medium saucepan. Add onion and garlic and saute until just golden. Add vinegar and simmer 2-3 minutes, then add cherries, raisins, ginger, brown sugar and mustard. Simmer 30-35 minutes stirring occasionally until mixture is thickened to desired consistency. Remove from heat and allow to cool to room temperature.

While chutney is cooking, preheat grill and season salmon filets with salt and pepper to taste. Grill salmon about 10 minutes, turning once, until cooked thoroughly. Remove from grill, garnish with fresh herb sprigs if desired and serve immediately with cherry chutney. Refrigerate any leftover chutney - great on turkey sandwiches.