



TAIT FARM FOODS

GRILLED SALMON WITH BLUEBERRY SALSA

1 - 1 1/2 lb. salmon or other firm fish	2 Tbs. oil
1 C. fresh blueberries	1 tsp. grated fresh ginger
1 avocado, chopped	2 Tbs. lime juice
1/3 C. scallions, sliced	Rind of one lime, grated or slivered
1 kiwi, peeled, sliced & quartered	Fresh cilantro
1 Tbs. Tamari soy sauce	Cayenne to taste
1/4 C. Wild Blueberry Shrub	

- ~ Grill or broil the fish.
- ~ Place rest of the ingredients in a bowl and stir to combine.
- ~ Place fish on a serving dish and smother with the sauce.