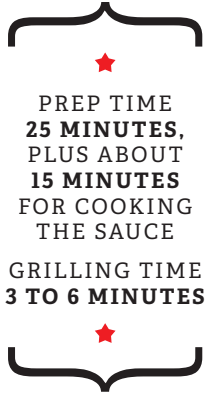


SALMON SKEWERS

WITH RED CURRY-COCONUT SAUCE



1 can (14 ounces) coconut milk, unopened, divided

3½ tablespoons Thai red curry paste, divided

1 tablespoon fish sauce

1 tablespoon soy sauce

1½ teaspoons packed light brown sugar

1 skinless whole salmon fillet, about 2 pounds, any pin bones removed

2 tablespoons vegetable oil

2 tablespoons finely chopped scallion (white and light green parts only)

This is the kind of soul-satisfying dish you might find in Southeast Asia at a beachside restaurant. A few tablespoons of red curry paste transform canned coconut milk into a rich, flavorful sauce that complements the salmon. The fish sauce and soy sauce provide a salty finish.



SERVES 4 TO 6

1. Have ready 12 metal or bamboo skewers. If using bamboo, soak in water for at least 30 minutes.
2. Open the coconut milk without shaking the can. Scoop ¼ cup coconut cream from the top of the coconut milk and transfer it to a small saucepan. Stir the remaining contents of the can, then pour off 1 cup of the milk and set aside for later. Reserve the remaining milk for another use. Place the pan over medium heat and bring to a boil. Add 2 tablespoons of the curry paste and cook until very fragrant, 3 to 5 minutes, stirring constantly. Gradually add the 1 cup coconut milk to the curry paste mixture, stirring constantly. Add the fish sauce, soy sauce, and sugar, stir well, and bring to a boil, stirring constantly. Adjust the heat to maintain a simmer and cook until thickened to a thin sauce consistency, 5 to 10 minutes, stirring frequently. Set aside off the heat.
3. Prepare the grill for direct cooking over high heat (450° to 550°F).
4. Cut the fillet into ¾-inch-thick slices. Thread the fish slices onto the skewers lengthwise, keeping the skewers inside the fish as much as possible.
5. In a small bowl combine the remaining 1½ tablespoons curry paste and the oil. Generously brush the salmon all over with the mixture. Brush the cooking grates clean. Grill the skewers over **direct high heat**, with the lid closed, until you can lift them off the cooking grates with tongs without sticking, 2 to 4 minutes. Turn the skewers over and cook, with the lid closed, to desired doneness, 1 to 2 minutes more for medium rare. Remove from the grill.
6. Reheat the sauce and pour it onto a shallow serving plate, creating a pool. Arrange the skewers on the sauce and garnish with the scallion. Serve warm.

