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## Grilled Salmon with Citrus Salsa Verde

*Giada De Laurentiis from the Food Network shares a yummy recipe from her brand new cookbook *Giada at Home: Family Recipes from Italy and California*.*

**-Reprinted from *Giada at Home: Family Recipes from Italy and California* by Giada De Laurentiis. Copyright (c) 2010. Published by Clarkson Potter/Publishers, a division of Random House, Inc.**

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Bestselling author and Food Network star, **Giada De Laurentiis**, will personalize her new cookbook *Giada at Home: Family Recipes from Italy and California* and greet fans at Sur La Table inside Miracle Mile Shops at Planet Hollywood Resort & Casino, Las Vegas on Monday, April 5 at 5 p.m. Fans must have a ticket to gain access to the cookbook signing and meet and greet. Tickets can be obtained by purchasing a copy of *Giada at Home: Family Recipes from Italy and California* at Sur La Table's **Miracle Mile Shops** location any time

# Betty Confidential (online) March 24, 2010



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between now and April 5.

Below is a recipe from Giada's new book, grilled salmon with citrus salsa verde:

*Makes 4 Servings*

### Ingredients for salsa:

- 2 large oranges
- 1 teaspoon grated lemon zest
- 3 tablespoons fresh lemon juice (from 1 lemon)
- 1/4 cup olive oil
- 1/2 cup chopped fresh flat-leaf parsley leaves
- 2 scallions, finely sliced
- 3 tablespoons chopped fresh mint leaves
- 2 tablespoons capers, rinsed, drained, and coarsely chopped
- 1 teaspoon crushed red pepper flakes
- Salt and freshly ground black pepper

### Ingredients for salmon:

# Betty Confidential (online) March 24, 2010



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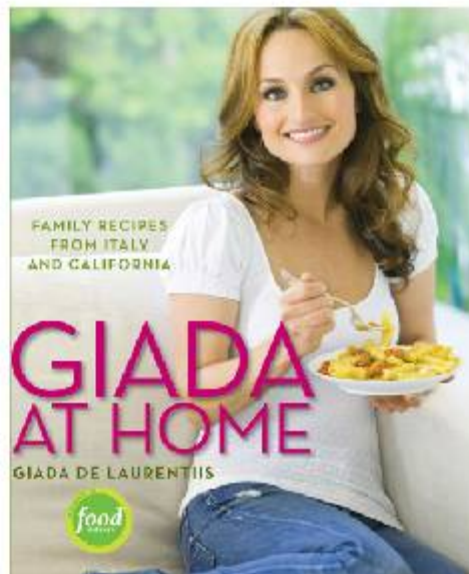
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Vegetable or canola oil, for the grill

4 (4- to 5-ounce) skinless center-cut salmon fillets, each about 3 inches square

2 tablespoons amber agave nectar or pure maple syrup

Salt and freshly ground black pepper



### Preparation:

- 1. For the salsa:** Grate 2 tablespoons zest from the oranges and put it in a medium bowl. Peel and trim the ends from each orange with a sharp knife. Using a paring knife, cut along the membrane on both sides of each segment. Free the segments and place on a cutting board. Coarsely chop the segments and scoop them into the bowl with the orange zest.
- 2.** Add the lemon zest, lemon juice, olive oil, parsley, scallions, mint, capers, and red pepper flakes. Toss lightly and season with salt and pepper. Set aside.

# Betty Confidential (online) March 24, 2010

**3. For the salmon:** Place a grill pan over medium-high heat or preheat a gas or charcoal grill. Brush the grilling rack with vegetable oil to keep the salmon from sticking.

**4.** Brush the salmon on both sides with the agave nectar and season with salt and pepper. Grill for 3 to 4 minutes on each side, until the fish flakes easily and is cooked to medium. Transfer the salmon to a platter and allow to rest for 5 minutes.

**5.** Spoon the salsa verde on top of the salmon, or serve it on the side as an accompaniment.

*Giada De Laurentiis is the Emmy-winning star of Food Network's Everyday Italian, Giada's Weekend Getaways, and Giada at Home; a contributing correspondent for NBC's Today; and the author of four New York Times bestselling cookbooks. She attended the Cordon Bleu in Paris and worked at Wolfgang Puck's Spago restaurant in Los Angeles before starting her own catering company, GDL Foods. Born in Rome, she grew up in Los Angeles, where she now lives with her husband, Todd, and their daughter, Jade.*

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