

Salmon Citrus

- 4 -6 ounces [salmon steaks](#) or 4 -6 ounces [salmon fillets](#)
- 2 tablespoons [olive oil](#)
- 1 teaspoon [garlic](#), minced
- 1 teaspoon lemon thyme, chopped
- salt and pepper
- 1 lb [fresh spinach](#)
- Vinaigrette
- 2 [oranges](#)
- 2 [pink grapefruit](#)
- 2 [limes](#)
- 2 [lemons](#)
- 2 tablespoons [gingerroot](#), julienned
- 1 teaspoon pink peppercorns or 1 teaspoon [green peppercorn](#)
- 1 tablespoon [cilantro](#), chopped
- 1/4 cup [olive oil](#)
- 2 ounces [soy sauce](#)

Directions:

1. Combine garlic, lemon thyme, salt and pepper, olive oil.
2. Pour over salmon.
3. Grill salmon for 6 to 8 minutes on each side, or until done.
4. Juice 1 of each fruit.
5. Segment the remaining fruit.
6. In a bowl, combine 1/4 cup fruit juice and other remaining ingredients (except citrus segments).
7. Taste and adjust seasonings.
8. Saute spinach with olive oil.
9. Plate spinach and top with salmon.
10. Drizzle with vinaigrette and top with citrus segments.