



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

<http://www.watgbbq.com/>

## Grilled 3 Eyz Salmon with Tomato Vinaigrette

### ***Ingredients***

4 serving pieces of salmon fillet, skinned  
Salt and pepper  
3 Eyz Championship Rub (or another favorite BBQ rub)

### ***Tomato Vinaigrette:***

1 tsp. minced shallot or an equal amount of onion  
1 tsp. Dijon mustard  
Salt and pepper to taste  
½ teaspoon 3 Eyz Rub  
¼ tsp. thyme  
2 tbsp. balsamic vinegar  
1 tbsp. olive oil  
3 tbsp. chicken stock  
1 small tomato, chopped into small pieces  
1 tbsp. capers, rinsed

About 1 hour before grilling fish, prepare the vinaigrette. Whisk together all of the ingredients except the tomato and capers. Add the tomato and the capers and allow to sit at room temperature about 1 hour for the flavors to blend.

Season the salmon with salt, pepper, and 3 Eyz Championship Rub and then grill over a hot charcoal fire about 10 minutes (5 minutes per side); Oven method: Salmon can be baked at 400 degrees for about the same amount of time.

Serve vinaigrette over salmon.