

**Shopping List:**

2 6-8 oz wild-caught salmon fillets  
2 Tbsp salted butter  
2 tsp shallots  
2 Tbsp fig jam  
1 chipotle peppers in adobo sauce, chopped  
1 Tbsp water  
Sea salt to taste  
2 Tbsp chopped chives  
3 Tbsp olive oil  
Black pepper  
6-8 dried figs

**Cooking Instructions:**

Preheat Grill (or oven 400°) to Medium-High Heat, around 400-450 degrees. In small saucepan over medium-high heat melt the butter. Add the shallot and cook, stirring frequently, approx. 1 minute. Add the Fig jam, chipotle chile and water with a pinch of salt. Reduce to low heat and cook until the mixture thickens, approx. 3-4 mins. Stir in dried figs and chives and remove from heat. Coat salmon lightly with olive oil and season with salt and pepper. Place flesh side down on preheated grill for 3 minutes. Twist 90 degrees to achieve grill marks and cook for another 3 minutes. Turn salmon and baste with the glaze. Let cook until medium rare – medium, 120-130 internal temp. Move salmon to board or plate and coat with glaze and let rest before serving with your favorite wild rice.