



Pancetta Salmon Kebabs with Parsley Vinaigrette

ingredients

5 tablespoons good-quality extra-virgin olive oil, divided
2 tablespoons good-quality red wine vinegar
1 small garlic clove, minced
1/2 teaspoon kosher salt
1/2 teaspoon coarsely ground pepper, divided
1 1/2 pounds skinned king or coho salmon fillet (1 in. thick), cut into 1 1/2-in. chunks
4 ounces thinly sliced pancetta
3 tablespoons coarsely chopped flat-leaf parsley
a wooden spoon

Combine 1/4 cup oil, the vinegar, garlic, salt, and 1/4 tsp. pepper in a bowl. Set aside.

Heat grill to high (450° to 550°). In a large bowl, combine remaining tbsp. oil with remaining 1/4 tsp. pepper. Turn salmon in oil to coat.

Set out rows of 3 salmon chunks on a work surface. Unroll pancetta slices into strips and wrap strips once or twice around salmon, weaving long pieces between chunks. Skewer each row of salmon with chunks slightly separated.

Oil cooking grate, using tongs and a wad of oiled paper towels. Set kebabs on grate, then grill, covered, turning once, until fish is barely cooked through, 4 minutes.

Arrange kebabs on plates. Stir parsley into dressing; spoon on top of kebabs. Serve with warm, crusty bread for dunking.



“Just imagine spending your entire adult life in the big city, meeting tons of attractive fellow singles day in and day out, year after year, but having to wait until just before you kick the bucket to have sex. And if that is not torture enough, when you finally get to do it, your only option is to go back to your hometown and lose your virginity with someone from your high school. That's a salmon's sex life in a nutshell.”

— Marah J. Hardt, *Sex in the Sea: Our Intimate Connection with Sex-Changing Fish, Romantic Lobsters, Kinky Squid, and Other Salty Erotica of the Deep*