Salmon with Orange-Mint Butter

INGREDIENTS

- 3 tablespoons butter softened, or coconut oil
- 1/2 tsp. each grated orange & lemon rind
- 1 tbsp. each orange & lemon juice
- 1/4 cup finely chopped fresh mint leaves or 1 tbsp. dried mint
- 1/8 tsp. white pepper
- 4 salmon steaks, 3/4" - 1" thick

DIRECTIONS

- In a medium bowl beat butter until fluffy (slightly warm coconut oil in a pan to soften). Add orange and lemon rinds; then gradually beat in orange and lemon juices until well combined. Blend in mint and pepper. Cover and refrigerate butter mixture to blend flavors (2 to 3 hours or overnight).
- Remove butter from refrigerator to soften slightly while preparing salmon. Brush salmon steaks lightly with oil on both sides. Brush broiler rack lightly with oil. Arrange salmon steaks, slightly apart, on rack. Grill on medium heat until cooked.

Optional Relish

- grated zest and juice from one large orange
- 1/4 cup sherry vinegar
- 1 Tablespoon of thinly sliced shallots
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 cup extra virgin olive oil
- 1/4 cup pitted, thinly sliced kalamata olives
- 1 celery heart, thinly sliced--including the heart and leaves
- 1 Tablespoon chopped Italian parsley
- 1-1/2 teaspoon minced fresh thyme
- 1 cup cherry tomatoes, halved