Spice-rubbed Grilled Salmon (India)

1 tsp. black mustard seeds  
1 1/2 Tbsp. whole coriander seeds  
2 tsp. cumin seeds  
1 Tbsp. coarse salt, or less to taste  
1 tsp. ground turmeric  
1/2 tsp. whole peppercorns slightly crushed  
1 (2 to 3 lb.) salmon fillet, boned, with skin on  
1 Tbsp. vegetable oil plus more for the grill  
10 fresh hot chili peppers for the platter (optional)  
6 limes for the platter  
Tamarind date chutney as an accompaniment

Place mustard seeds in a small, dry, heavy skillet. Toast seeds over medium heat, moving skillet to prevent burning. Put seeds in a small bowl. Put coriander and cumin seeds in the skillet. Toast over medium heat until they smell good, about 3 minutes. Grind coriander and cumin seeds in a spice grinder and add to mustard seeds. Add salt, turmeric, and peppercorns, and stir to mix.

Place salmon on a clean surface. If salmon is chilled, first let it come up to room temperature. Rub skin side with oil. With fingers, spread spice mixture all over flesh of salmon.

Rub grill with oil and heat it until very hot. Grill salmon flesh side down until flesh turns opaque about halfway up the fillet. Turn salmon and cook until flesh is opaque throughout but still moist, about 5 to 10 minutes more.

Transfer salmon to a platter. Garnish with fresh chili peppers, if using, and lime wedges. Serve with tamarind date chutney.

Makes 6–8 servings.

Salmon may be cooked in a broiler the same way as on a grill. Tamarind date chutney can be bought in Indian groceries. Tamarind chutney can be bought in many grocery stores, and you can add chopped dates to it.

Vera N.