

Dave and I sometimes go to lunch at a little coffeehouse that used to have only one sandwich option each day. There was no pattern to which sandwich would be available when, so we would just cross our fingers for reubens or the turkey pesto panini. It's fortunate that neither of us is picky, but there was one sandwich I got there that I disliked – tuna salad with chunks of apples.

I'm working my way around to sweet and savory combinations, and thinly sliced apple on a sandwich with cheddar and turkey sounds appealingly crisp and sweet. I like applesauce with pork. But I could not wrap my mind around chunks of apple in tuna salad, so, like a picky little brat, I picked them all out.

And yet blueberries in barbecue sauce sounds like a perfect match. Barbecue sauce is a balance of tangy, spicy, and sweet flavors anyway, so why not throw some fruit into the mix to add to the sweet balance. I had never eaten salmon with barbecue sauce, but salmon is so rich and meaty that it's a perfect match.

In the end, I could hardly taste the blueberry anyway, although the barbecue sauce was a particularly vibrant shade of purple. Maybe that means this wasn't a true test of my sweet plus savory acceptance, but I still think it's one step closer. Just don't give me one of those chicken salads with grapes in it.

Housekeeping: If you're reading this through a feed reader like Google Reader, you're missing out on my brand new design! Click on over to check it out. I've also added a couple of new pages – a long overdue list of my favorite food blogs and a few notes on how I approach recipe writing and categorizing. Finally, I've created a Facebook page for The Way the Cookie Crumbles, because apparently between this blog, Twitter, and at least half of my personal conversations, I wasn't getting enough avenues to talk about food.

One year ago: Penne alla Vodka

Two years ago: Amaretto Cheesecake

Three years ago: Mashed Potatoes with Kale

<http://www.crumblycookie.net/2008/08/28/mashed-potatoes-with-kale/>

<http://www.crumblycookie.net/2010/08/19/penne-alla-vodka/>

<http://www.crumblycookie.net/2009/08/23/amaretto-cheesecake/>

<http://www.pink-parsley.com/2011/07/grilled-blueberry-bbq-salmon.html>

<http://www.howsweeteats.com/2011/06/grilled-blueberry-bbq-salmon/>

Blueberry Barbecue Salmon (adapted from How Sweet It Is via Pink Parsley)

Serves 4

4 (6-oz) salmon fillets, skin on

kosher salt and freshly ground pepper

1 teaspoon olive oil

1 shallot, minced
1 clove garlic
pinch red pepper flakes
½ cup fresh blueberries, rinsed and patted dry
⅓ cup ketchup
1 tablespoon apple cider vinegar
1 tablespoon balsamic vinegar
2 tablespoons brown sugar
1 teaspoon Dijon mustard
1 teaspoon Worcestershire sauce

1. Prepare the grill to its highest setting. Pat the salmon dry and season it liberally with salt and pepper.

2. In a small saucepan, heat the oil over medium heat. Add the shallots and cook, stirring occasionally, until just starting to brown around the edges, stirring occasionally. Add the garlic and red pepper flakes and cook, stirring constantly, until fragrant, about 30 seconds. Reduce the heat to medium-low, add the blueberries, and cook until they begin to soften and burst, about 10 minutes. Use the back of a spoon to mash them, then add the ketchup, vinegars, brown sugar, mustard, and Worcestershire sauce. Whisk well to combine and break up the blueberries, then increase the heat to medium. Stirring often, cook until the mixture begins to bubble, then lower the heat to medium low. Continue to cook, stirring frequently, until the sauce has thickened, another 10-20 minutes. The sauce will be thicker and clumpier than traditional barbecue sauce.

3. Use a paper towel and tongs to oil the grates of the grill well, then lay the salmon, flesh-side-down, on the grill. Cook 5 minutes, then carefully flip. Brush the salmon with half the barbecue sauce, then cook an additional 3-5 minutes, or until it is mostly cooked through but still pink in the center. Remove from grill, brush with the remaining sauce, and serve.