Grilled Salmon with Almond Vinaigrette

4 salmon filets

vegetable oil

salt and pepper

Vinaigrette

1/3 cup toasted almonds

2 teaspoons honey

1 teaspoon Dijon mustard

4 teaspoons white wine vinegar

1/3 cup extra virgin olive oil

1 Tablespoon cold water

1 teaspoon fresh thyme

Dip a wad of paper towels into vegetable oil, holding towels with tongs and wipe grate. Continue to wipe with oiled towels until grate is black and glossy.  Season fish with salt and pepper.  Place fish, skin side down on grate and cook 3-5 minutes.  Flip fish over and cook on the second side for 2-5 minutes.

Chop almonds.  Add honey, mustard and vinegar to almonds.  Whisking constantly, drizzle in oil until emulsion forms.  Add water and thyme.  Serve vinaigrette over fish.