

Easy Grilled Salmon with Lemon

A tender grilled salmon fillet with butter, garlic, and lemon

Yield:

4 servings

Ingredients:

Two 8-ounce Salmon fillets

liquid smoke flavoring*

salt

freshly ground pepper

1 fresh lemon, sliced or in wedges**

oil, in a spray bottle (easiest)

2 cloves minced garlic

2 tablespoons butter, sliced

Instructions:

1.
Lightly season fillets (both sides, if skinless) with liquid smoke flavoring. Sprinkle salt and pepper. Squeeze lemon juice over salmon.
Spray both sides with oil, lightly.
2. Mix (mash) garlic and butter together. Dab half of the butter mixture on top of the fillets.
3. Preheat grill on high for 10 minutes. Reduce heat to medium. Place salmon directly on grill grate, or, use a grill grid/plate for grilling delicate foods. (If using a grill grid/plate, pre-heat it with the grill.)
4. Grill with lid closed. Flip once during cooking, and apply the remaining garlic butter to the top of salmon after

flipping.

Approximate grilling times for fish fillet:

1/2-1" thick ~10 minutes Medium

1-1 1/4" thick ~12-14 minutes Medium

Fish should flake apart inside when done.



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This recipe is from Tammy's Recipes.