Grilled Copper River Salmon

Easy grilled Copper River Salmon, tender, flaky, and full of flavor!
Yield:

4 servings
Ingredients:

16-24 ounces Copper River Salmon fillets
1 teaspoon liquid smoke flavoring
Fresh, coarsely-ground black pepper
1 teaspoon minced garlic, or about 2 cloves
olive oil
Salt
Instructions:

1.
Rinse salmon and pat it dry. With skin-side-down, lightly sprinkle
liquid smoke over the salmon. Sprinkle freshly-ground black pepper over
the salmon, along with the minced garlic.

2. Drizzle with olive oil to coat, and sprinkle generously with salt.

3. Pre-heat grill on HIGH for 10-15 minutes. Place salmon, flesh-side-down, on grill and grill with lid down on MEDIUM heat for
about 8 minutes (for thin fillets; a few minutes longer for thicker
fillets).

Flip salmon after 4 minutes of grilling time has passed. Salmon is
done when it flakes apart easily with a fork and is hot in the middle.

Don’t over-cook, or it can be dry.

Serve hot with some cooked rice and grilled veggies or a salad!



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This recipe is from Tammy’s Recipes.