

Grilled Salmon Fillet

Moist seasoned grilled salmon, with a salty, smokey flavor

Yield:

Varies, depending on size of fillet

Ingredients:

Salmon fillet, fresh or thawed

liquid smoke flavoring (we put into small spray bottle)

lemon juice (optionally, squeeze fresh lemon slices onto salmon)

hickory smoke salt

seasoned salt

garlic salt

oil (in spray bottle)

pepper

paprika

lemon pepper

sage

basil

marjoram

butter, sliced

Instructions:

1. Lay salmon fillet, skin-side-down, on flat surface. Apply seasonings in order listed.

2. Grill according to grill directions for temperature and time.

Our Weber grill says for fish fillet:

1/4-1/2" thick 3-5 minutes High

1/2-1" thick 5-10 minutes High

1-1 1/4" thick 10-12 minutes High

Fish is done when the inside flakes easily with fork.

Note: Salmon steaks typically cook well directly on a grill but you may need to cook fillets on a surface that you can be put on the grill and later removed. This will prevent sticking, but you may need to increase grilling time to compensate.



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This recipe is from Tammy's Recipes.