

GRILLED SALMON FILLETS

F EASY

Last Modified: 12/02/2016

PREP: 30 Min
COOK: 20 Min
GRILLED

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Whole	King Salmon Fillet (Scaled Or Not)	Skin On
1/2	Cup	Buttermilk	
1/4	Cup	Fresh Dill Weed Leaves	Chopped
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
1	Recipe:	Sauce - Dill Sauce	
OR			
1	Recipe:	Sauce - Raita Sauce	

PREPARATION

FACTOID	King Salmon is a naturally fatty fish. It does NOT need any additional Oil put on it in order for it to grill properly.
TOOLS	1) Charcoal OR Gas Grill 2) Zip Lock Bag 3) Stiff Metal Spatula
PREP	DISH 1) Chop the Dill Weed Leaves and set them aside.
1	Remove all the bones from the Salmon Fillet, by feeling lightly along the flesh side with your fingertips and pulling the bones you touch out with a pair of needle nosed pliers.
CAUTION	The Salmon Fillet MUST have the skin attached, and it doesn't really matter if it has been scaled or not because the Skin will stick to the grill grates and remain behind.
2	Salt and Pepper to taste the Flesh side of the Fillet. Place it in a zip lock bag with the Buttermilk and refrigerate it for no more than 1 hour. Squeeze the Fillet & bag to distribute the Buttermilk evenly.
3	Place the Fillet, skin side down on the grill over indirect heat and sprinkle the surface until it is green with the Dill Weed. Close the lid and bake until the flesh becomes flaky, about 15 to 20 minutes.
4	Meanwhile make either the Dill Sauce or the Raita Sauce according to the Recipe instructions.
5	With a stiff spatula, slice the Salmon Fillet into individual serving sized pieces, leaving the skin intact. (The skin should be stuck to the grill grate at this point). Remove each piece to a serving platter, leaving the skin behind to be removed and discarded after cooling.
SERVE	Drizzle the chosen creamy Seafood Sauce generously over each piece and serve while hot.