

GRILLED SALMON LEAVES

F EASY

Last Modified: 01/17/2017

PREP: 30 Min
COOK: 20 Min
GRILLED

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Sm or Med	King Salmon Steaks (1/2" Thick)	Skin On
1/4	Cup	Buttermilk	
3	Tbsp	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.
CAUTION	The Salmon Steaks MUST have the skin attached and be scaled for this to work and look correctly.
TOOLS	<ol style="list-style-type: none"> 1) Charcoal OR Gas Grill 2) Zip Lock Bag 3) Stiff Metal Spatula 4) Basting Brush
1	MAKE THE SALMON STEAKS INTO LEAVES: Using a sharp knife, cut through the Salmon Flesh (on each side of the backbone), but NOT through the Salmon Skin. Fold the Salmon Steak in half, with the skin in the center as a hinge holding the two pieces of flesh together. You will end up with something that resembles a Birch Tree Leaf (wide at the top and curving down to a point at the bottom with the skin running down the center). Feel along the top edge with your fingertips and remove any rib bones you can feel with needle nosed pliers. You can pin the points together with a toothpick for easier handling before cooking if desired.
2	Brush both sides of each Salmon Leaf with Buttermilk and sprinkle with a little Dill Weed and with Salt and Pepper to taste.
3	Wipe down the hot Grill Grates with a paper towel soaked in Vegetable Oil.
4	Carefully place the still fragile Salmon Leaves on the grill over direct heat and sear until they are cross-hatch grill-marked on both sides. Move the Salmon Leaves over Indirect Heat, close the lid and bake until the Salmon Flesh becomes flaky, about 15 minutes.
5	Meanwhile, make either the Dill Sauce or the Raita Sauce according to the Recipe instructions.
SERVE	Arrange the Leaves on a warm serving platter. Remove any toothpicks used and drizzle generously with the Chosen Sauce and serve while hot with any Vegetables you like on the side.

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