

Northwest Barbequed Salmon

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Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 (6 to 10 pound) salmon
(whole fillets or serving size)
1/4 to 1/2 pound butter
3 to 4 tablespoons lemon
juice
salt
onion salt
oregano or dill
heavy-duty foil*

Start the briquets in your grill. Soak wood chips (hickory) in water for at least one-half hour. Salt the fish generously and let soak.

In a saucepan, melt the butter. Add the lemon juice, onion salt, and dill.

When the fire has burned down to ash, throw wet wood chips on the coals.

Place the fish on the foil; turn up the edges; place on the grill. Brush the fish with butter mixture.

Cover with the damper partly open and allow to smoke for about 1-1/2 hours, or until done. Baste during cooking. Do not overcook.

Per Serving (excluding unknown items): 386 Calories; 23g Fat (43.9% calories from fat); 3g Protein; 63g Carbohydrate; 3g Dietary Fiber; 62mg Cholesterol; 241mg Sodium. Exchanges: 4 1/2 Fruit; 4 1/2 Fat.