

Anne39s Fabulous Grilled Salmon

Oscar · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr

Description

We make this king salmon recipe at Saint Matthews parish picnic every year in Seattle Washington It is easy to prep the marinade and Annes fabulous grilled salmon cooks perfectly in foil on the grill for easy cleanup

Ingredients

- - 1/2 cup chopped fresh basil leaves - 2 tablespoons honey - 1 lemon
- juiced - 1 tablespoon vegetable oil - 1 tablespoon soy sauce - 1 tablespoon finely chopped shallots - 1 teaspoon Worcestershire sauce - 1/2 teaspoon grated fresh ginger - 1 (3 pound) salmon fillet
- with skin

Instructions

1. Double up layers of aluminum foil to make a "pan" large enough to hold salmon fillet; place onto a baking sheet. Arrange fillet
2. skin-side down
3. in foil "pan." Whisk basil
4. honey
5. lemon juice
6. oil
7. soy sauce
8. shallots
9. Worcestershire sauce
10. and ginger together in a small bowl until combined; pour over salmon fillet and marinate for about 20 minutes. Meanwhile
11. preheat an outdoor grill for medium-low heat. Slide the foil pan holding salmon fillet off the baking sheet onto the preheated grill. Grill
12. covered
13. until salmon flakes easily with a fork
14. but not too dry
15. 10 minutes per inch of thickness
16. about 20 minutes. Slice fillet
17. using a spatula to scoop fillet off the skin. The skin will stick to the foil and your grill will remain clean. Cook's Note This recipe also works great with wild sockeye salmon.