

Show 2
GRILLED SALMON IN FOIL WITH GARLIC BUTTER
6 SERVINGS

INGREDIENTS

1 ½ lb. fresh salmon fillet, skin on
4 tablespoons unsalted butter, melted
3 cloves garlic, crushed or minced
2 tablespoons chopped fresh chives
½ teaspoon salt
¼ teaspoon pepper

INSTRUCTIONS

Preheat grill to medium heat, approximately 400°F. Place salmon, skin side down, on large sheet of heavy-duty aluminum foil, or double sheets of aluminum foil.

In small bowl, mix together melted butter, garlic, chives, salt, and pepper. Spread mixture evenly over salmon fillet.

Bringing sides and ends of foil together, enclose salmon inside foil, folding edges to seal.

Place foil-wrapped salmon on grill grates. Cook, covered, for 15-16 minutes, or until salmon is cooked through (135°F).

Let rest 5 minutes, unwrap and serve.

Alternatives: Salmon packets with vegetables:

Cut the raw salmon into individual fillets and make a packet for each person. On each sheet of foil, put one salmon fillet, and your choice of zucchini, summer squash, asparagus spears, cherry tomatoes, or thinly sliced onion. Add the garlic butter, seal, and cook 15 to 18 minutes or until salmon is done and veggies are tender.

Oven method: preheat oven to 400°F. Proceed with recipe as directed, baking salmon packets 15 minutes.