

Cedar-Wrapped Copper River Salmon



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Ingredients

- Salmon fillet cut into 2-inch portions with skin on.
- Wood grilling wraps
- Butcher's twine
- Lemon cut into 1/4" rounds. (2 rounds per salmon portion)
- Zest from 1 lemon
- Juice from 1 lemon
- 2 pats of butter per portion of salmon.
- Fresh sprigs of rosemary, thyme and dill.
- Salt and pepper to taste

Instructions

- Prepare wood wraps according to package instructions.
- Cut salmon fillet into 2-inch portions and season both sides with salt and pepper.
- Place salmon skin side down on center of prepped wood wrap with the wood grain.
- Top each portion of salmon with sprigs of fresh dill.
- Sprinkle with lemon zest and a drizzle of fresh lemon juice.
- Add lemon rings and butter pats.
- Top with fresh rosemary and thyme.
- Roll salmon in wrap and secure with Butcher's twine.
- Grill over medium-high heat for 4-5 minutes.
- Flip and continue cooking another 4-5 minutes.

Remove from grill and unwrap from wood grilling wrap to reveal beautiful and delicious Copper River Salmon.



COPPER RIVER
Wild Alaska King Sockeye & Coho

www.CopperRiverSalmon.org

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