

Marinated Barbeque Salmon

Mary Jane Funk - Yakima, WA

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Servings: 8

1 cup cooking oil
1/2 cup lemon juice
1/4 teaspoon garlic salt
1/4 teaspoon salt
1/4 teaspoon pepper
2 teaspoons savor salt
4 to 5 pounds salmon fillets
shredded white radish
(optional)
soy sauce (optional)

Preparation Time: 15 minutes

Grill: 30 minutes

Place the oil, lemon juice, garlic salt, salt, pepper and savor salt in a blender. Blend for 1 minute.

Fillet the salmon, leaving the skin on. Cut in pieces that are 2-1/2 to 3 inches square. Place in a bowl. Cover completely with the marinade for one and one-half to two hours.

Make a pan out of aluminum foil being careful not to puncture. Place the pan on the barbeque and preheat for 10 minutes. Place the salmon fillets in the pan and pour marinade over the top.

The grill should be set to high heat for about 10 minutes and then reduced to low heat. It takes from 20 to 30 minutes to grill, depending on the thickness of the salmon.

Best when served with steamed rice and a salad.

(For a little Oriental flavor, sprinkle some white radish over the salmon with a little soy sauce.)

(The salmon skin sticks to the foil, so it is very easy to slip a spatula between the skin and fish to remove from the pan.)

Per Serving (excluding unknown items): 344 Calories; 30g Fat (78.7% calories from fat); 17g Protein; 1g Carbohydrate; trace Dietary Fiber; 44mg Cholesterol; 188mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Fruit; 5 1/2 Fat; 0 Other Carbohydrates.