

## **BBQ SALMON SUPREME**

### ***INGREDIENTS***

- **Salmon fillets (skin left on) sufficient for the number of guests.**  
-I use wild fish; Coho, Sockeye, Red Spring as farmed fish in my experience doesn't barbecue that well.
- **Olive oil**
- **Lemons 1–2 sliced thin (approx. 1/8")**
- **Parsley fresh chopped**
- **Butter–room temperature**
- **Mayonnaise (I use Hellman's - olive oil version)**

### ***PREPARATION***

- **Liberally coat the skin of the salmon with olive oil and place the fish skin side down on a large cookie sheet or similar tray.**
- **Dot the salmon with butter.**
- **Spread a thin coat of Mayo on the salmon**
- **Artfully place the lemon slices over the entire fillet.**
- **Sprinkle liberally with chopped parsley.**
- **Use olive oil to grease the grill.**
- **Heat the BBQ to 400°F +**
- **Place the fillets skin side down on the BBQ**
- **Immediately turn the BBQ down to low heat and cook for 10 minutes per inch of thickness (measured at the thickest part of the fish). If not sufficiently cooked in this time continue cooking (watch carefully so as not to overcook and become dry) until the desired doneness is achieved.**
- **When done, transfer to serving platter and enjoy.**