



Seafood Doctor

Doc's Choice® Tasty BBQ Salmon

Prep Time: 5 Minutes

Cook Time: 15 Minutes

Serves: 4

Total Time: 20 Minutes

INGREDIENTS

- 1 Thawed Salmon Fillet
- 6 Pats of Butter (Pat=1/2 Tbsp)
- 1 Favorite Seasoning

DIRECTIONS

Heat grill up. Place thawed salmon fillet skin down on foil. Foil should extend 3 inches longer than the fillet.

Sprinkle your favorite seasoning on the fillet. Then top the fillet with 6 pats of butter spread out.

Fold and seal the foil all around the fillet to keep juices in while cooking.

Place on grill and cook for 12-15 minutes. Carefully open foil to check for doneness. Salmon should be a dull orange color.

When done, you can either flip the fillet onto a plate or pull the salmon meat off of the skin with a spatula. Skin should easily come off if done correctly.