

Dad's BBQ Salmon

Frank Shride

This recipe is for a salmon of 3-1/2 to 4 pounds. Double the mix for heavier fish.

Ingredients Required:

1. 1/4 cup of dried dill.
2. 1/4 cup of brown sugar.
3. 1/8 cup Olive oil.
4. 2 teaspoons of salt. Not regular salt, use Hawaiian or Kosher salt.
5. 2 teaspoons of ground black pepper.

You should also have Alder or fruit wood chips ready. These should have soaked in water for at least 24 hours (48 hours is better) so they don't burn in the grill. You will need a pan of some kind that can be placed over the grill fire to hold the wood chips.

Preparing the Fish:

1. Always start with fresh salmon. If you caught it you know it's fresh.
2. Wash the salmon thoroughly and pat it dry with paper towels.
3. Slice the fish in half lengthwise.
4. Combine the ingredients in a bowl, mix well.
5. Massage 1/2 to 2/3 of the mix into the salmon. Rub it in well.
6. Place the covered salmon in the refrigerator over night.

Cooking the Fish:

I like a gas grill the best - it is easier to control the heat.

1. Pull the salmon out of the refrigerator at least 30 minutes before cooking.
2. Heat the grill to about 180 degrees.
3. Oil the grill well with Olive oil to prevent sticking.
4. Place the salmon on the grill flesh side down for about 3 minutes to give it the seared look.
5. Turn the salmon over and place back on the grill skin side down.
6. Put the wood chips onto the pan over the fire (gas or briquettes), turn the heat down and let the smoke do it's job.
7. Baste the salmon 3 or 4 times with the remaining ingredients while smoking, or until the ingredients are used up.
8. Cook until the salmon is flaky. A 6 to 8 pound salmon should be ready in about 60 minutes.
9. When the fish is flaky, remove it from the grill and serve hot.