

Baked Salmon
(oven style)

1 or 2 salmon fillets (skin either on or off)

Lemon Juice

Butter

Seasonings you prefer (I use garlic salt, pepper, and Louisiana Cajun seasoning)

Onion (fairly thinly sliced)

Preheat oven to 350 degrees. Lay the salmon fillets in a baking dish skin side down. Splash on the lemon juice and place pads of butter along the length of the fillet. Now sprinkle your seasonings over the entire fillet and cover with a few slices of onion. Place cover on baking dish.

Bake at 350 degrees from 11-12 minutes for thin fillets and up to 15-17 minutes for thicker fillets. You want it moist and flaky. The longer it bakes the dryer and tougher it becomes.

Goes very well with wild rice, salad, and white wine.

Baked Salmon
(gas grill style)

Lay out salmon on a sheet of aluminum foil. Baste and butter the fillets the same as above. Cover with another sheet of aluminum foil and fold the outside edges of the foil together to seal it in. Bake at 350 degrees, the same as above.

Grocery Bag Salmon
(on the outdoor grill)

Fillet the salmon and leave the skin on. Place the fillet, skin side down on a paper grocery bag. Trace the fillet and cut the pattern out of the bag. Place the fillet on your paper pattern, baste and season to taste and place it on the preheated grill. You would think that the bag would ignite and burn but it doesn't. It absorbs moisture and juices from the skin and stays intact. When the fish is done place it face down on your serving dish and peel off the bag and skin in one easy motion. Viola! Your skinned salmon is ready to eat.

www.fishwildthing.com/recipes.html