



Everyone's Favourite Salmon

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 6 people

Ready in: 30 minutes

Fresh Seafood



2-3 lbs fresh salmon fillet

Ingredients

5 large garlic cloves, minced
3 cups fresh parsley, finely chopped
3 cups sundried tomatoes (packed in oil)
¼ cup olive oil
1 tsp salt

Instructions

1. In a jar, combine garlic, parsley, tomatoes, salt & olive oil. Let stand overnight in refrigerator.
2. Place salmon skin side down on large piece of greased foil. Place over low heat on gas barbecue. Close top of barbecue and cook for 10 minutes.
3. With a sharp knife, cut 2 lengthwise slits in fillet, dividing surface of fish in thirds. Cut to the skin but not through. Spread garlic mixture over fillet & into slits. Close top and raise temperature to medium. Cook another 15 minutes or until done.

Makes 6-8 servings.

**If you would like lots of the mixture on top of the salmon double the recipe.*