



THE BUTCHER SHOPPE

Grilled Salmon

Ingredients

Salt
Pepper
Paprika
Margarine/Butter
Lemon Juice (optional)
Old Bay (optional)

Preparation

1. Lay salmon skin side down on foil.
2. Sprinkle with salt, pepper, and dot with butter or margarine, lemon juice and Old Bay.
3. Fold foil and tighten seams so you can turn salmon in foil.
4. Cook skin side down/
5. Cook 8 minutes per inch thick on each side.