

Salmon Recipes



Grilled salmon

1 Salmon fillet

Soy sauce

1/4 c chopped celery

1/2 c chopped onion

Green pepper, sliced

Lemon, sliced

Marinate salmon in soy sauce for no longer than 30 minutes. Discard marinade.

Make foil boat with heavy duty aluminum foil. Place salmon, skin side down on boat. Top with next four ingredients. Grill for approximately 10 minutes until salmon flakes easily.

Basil salmon

1-1/2 cups fresh basil leaves

3 tablespoons plus 2 teaspoons olive oil

1-1/2 teaspoons minced garlic

3/4 teaspoon pepper

1/2 teaspoon lemon juice

1/4 teaspoon salt

1 tablespoon plus 4 teaspoons shredded Parmesan cheese, divided

4 salmon fillets (6 ounces each)

For pesto, combine the basil, oil, garlic, pepper, lemon juice, salt and 1 tablespoon Parmesan cheese in a food processor; cover and process until finely chopped.

Place the salmon in a greased 13-in. x 9-in. baking dish. Spread 2 tablespoons pesto over fillets. (Cover and refrigerate remaining pesto for another use.)

Bake, uncovered, at 400° for 20-22 minutes or until fish flakes easily with a fork.

Sprinkle with remaining cheese. Bake 2-3 minutes longer or until cheese is melted.

Salmon Recipes

Pecan crusted salmon

Salmon fillets cut into serving size, skinned

1/2 c chopped pecans

1/2 c bread crumbs

1 egg

2 T water

1/3 c flour

Beat eggs and water, place flour on a plate, mix pecans and bread crumbs on another plate.

Dip salmon into flour then egg then pecan/bread crumbs.

In skillet, heat 2 T olive oil. Cook 3 minutes at medium high heat, turn and cook another 3 minutes.

Barbara's grilled salmon

Salmon fillets

Combine 1/2 c brown sugar with enough Jack Daniels to make a stiff paste.

Place salmon, skin side down on aluminum boat. Place brown sugar mixture down center of salmon. Add finely chopped fresh jalapeno peppers, onion slices and lemon slices on top.

Grill approximately 10 minutes.

Rum maple glazed salmon

Dark rum

Maple syrup

Salmon fillets, skinned

Combine rum and maple syrup. Spread glaze over salmon and grill for approximately five minutes. Cover, spread glaze and grill another five minutes or until flakes easily.