



Grilled Side of Salmon

A large center cut of salmon helps trap in moisture and bright flavors from the citrus and herbs used while grilling

Olive Oil or Non Stick Spray (for grill)
4 Lemons, sliced into ¼ inch rounds
2 oranges, sliced into ¼ inch rounds
1 small bunch of fresh basil
½ bunch of fresh oregano
1 piece of Salmon, about 3 lbs, center cut (2 – 2 ½ inches thick)
Sea Salt and Freshly Ground Pepper

Prepare Grill: Heat grill to medium (300 – 350 degrees). Once hot, scrub grates with a grill brush and lightly brush with oil

Grill Fish: Make a bed for the fish by first arranging the lemon and orange slices on the grate and then scattering the herbs on top. The citrus slices should be clustered close together almost overlapping. Lay the salmon skin down over the herbs and season with sea salt and pepper. Cover the grill and cook 20-30 minutes, depending on the desired degree of doneness

Serve: Use two large spatulas to carefully transfer the citrus and herbs to a large platter or board. Slice into appropriate portions.

Source: Martha Stewart