

Easy Grilled Salmon



Serves 4-6

Ingredients:

24-36 oz. European Salmon Fillet Skin on
4 tablespoons grape seed oil/avocado oil (high burn temp oil)
4 teaspoons Morton's Kosher Salt
4 teaspoons freshly cracked pepper
1-2 lemons cut into rounds
1 bunch fresh parsley

Directions:

Prepare grill by brushing the grill grates with some high temp oil and set to 450-550 degrees
Generously coat the salmon on all sides with oil
Sprinkle generous amounts of kosher salt and pepper over the flesh side of the salmon
Grill salmon skin side down for 6-8 minutes with the lid closed
Flip the salmon and continue to cook flesh side down for about 4 minutes or until it reaches 130 degrees for medium or 6 more minutes or 145 degrees for well done.
Remove salmon from grill and dress with lemon juice, garnish with additional lemon and parsley