

THEODORA

speaks



Cheryl Maletich

Salmon Dinner Recipe on the BBQ

Ingredients

- Salmon Fillet
- Asparagus
- Favorite Salmon Seasoning
- Olive Oil
- Everything but the Bagel Seasoning

Directions

Soak a cedar plank in water for at least 2 hours and then place the plank in the freezer an hour before you are ready to cook. Prepare your grill for indirect grilling.

Season a salmon fillet to your taste. I like using Chicago's own Spice House spices, either Trinidad Lemon Garlic Blend or Greek town – Mediterranean Seasoning.

I love grilled asparagus. I mix the spears in some olive oil and sprinkle with Everything Bagel Seasoning and place the asparagus in a BBQ skillet basket.

Place the salmon on the cedar plank and grill for about 10 minutes.

Then place the asparagus on the grill, I like it a little charred, so I place it over the direct heating element for about 5 minutes and stir it every couple minutes. Then place on the indirect portion of the grill for about another 5 minutes.

Check the salmon fillet at this point, will likely be done, if not leave both on the grill for another 5 minutes. Although I am a cab girl all the way, I will have a Sauvignon Blanc or a Rose' with this meal.