

## Easy Buttery Lemon Pepper BBQ Salmon

### QUICK AND EASY RECIPE

#### Ingredients:

- Salmon filets or steaks, 3-6 oz. per person
- Mrs. Dash Salt-Free Lemon Pepper Seasoning
- Cayenne Pepper, optional
- Salt
- Butter
- Lemon and/or Lime
- Parsley for garnish, finely chopped

Heat your barbecue grill to high heat (425-475°).

Prepare your foil “pan” with 2 sheets of regular aluminum foil or one sheet of heavy duty foil. Lay out the foil on your prep surface to several inches larger on all sides than the space your fish takes up. Place your fish in the center of the foil skin side down so the filets don’t touch.

Season the salmon with a generous amount of Mrs. Dash Salt-Free Lemon Pepper Seasoning, cayenne, salt to taste, and extra garlic if that’s your thing. Add a generous amount of pats of butter on the surface of the filets. The more the better!

Curl up the edges of the foil to make a pan where the butter, once melted, won’t drip out.

Slide your foil pan off onto the preheated grill surface. I like to check the salmon after about 10 minutes. You don’t want to overcook it! Your fish is done as soon as the thickest part of the salmon is opaque in the center.

When the salmon is done remove the foil pan from the grill. Using a spoon carefully baste the salmon with the melted seasoned butter from the pan.

Squeeze fresh lemon or lime juice over the top of the filets. Garnish with lemon slices and/or fresh chopped parsley if you like.

Let us know how it turned out by posting a photo of your deliciousness to social media and tagging Hazen’s Guide Service and using the hashtag #cooklikeafisherman.