



**BRISTOL BAY**  
SOCKEYE SALMON

## HERB-THREADED SALMON WITH LEMON GARLIC BUTTER

**SERVINGS: 3-4**

### *Ingredients:*

1 1/2 pound fillet of Bristol Bay Sockeye Salmon

1 ounce of fresh herbs (rosemary, thyme, and/or dill)

Salt

#### **For the compound butter:**

4 tablespoons butter, room temperature

Zest of 1 lemon

1 garlic clove, finely minced

1/4 teaspoon salt

1/4 teaspoon black pepper

### *Directions:*

Preheat grill to low (about 250 F). Slice the salmon three to four times through the meat all the way down to the skin, being careful not to cut through the skin, creating three or four distinct portions. You want the fillet to remain intact. Thread the fresh herbs through the slits in the salmon (as pictured). Season the fillet with salt.

**1**

Oil the grill grates to ensure the salmon skin does not stick. Place the salmon on the grill and close the lid. Cook until the salmon is medium-rare to medium in the center, about 8-10 minutes, depending on the thickness of the fillet.

**2**

While the fillet is cooking, place the butter, lemon zest, garlic, salt and pepper in a small bowl and stir well to combine.

**3**

Remove the salmon from the grill to a serving platter. Spoon the compound butter over the salmon portions and allow it to begin to melt over the fish. Serve.

**4**

Find more delicious wild sockeye salmon recipes at  
[www.bristolbaysockeye.org](http://www.bristolbaysockeye.org).