

Grilled Salmon

One of the all time great recipies for salmon.Â Start with a foil tray with edges to keep in the juices.Â Line the tray with ample daps of butter.Â Place the fillets on the butter and sprinkle with lemon pepper and garlic salt.Â Coat the top with onions, green peppers or mushrooms.Â Place the whole tray on a grill over medium heat.Â Cook until the meat is white all the way through.Â Do NOT overcook!Â When the fillets are done, remove from heat and serve immediately.Â Add green beans, asparagus, fresh salads, potatoes, fries or rice for a complete meal.Â