

Main Dishes

Seafood

Grilled Salmon

Can be marinated over-night. This recipe is delicious. We love this rosemary taste in the salmon and even bought two rosemary trees for the front yard.

2 salmon fillets (1 lb. each)

1/2 cup vegetable oil

1/2 cup lemon juice

4 green onions, thinly sliced

3 Tb. minced fresh parsley

1-1/2 tsp. minced fresh rosemary

OR

1/2 tsp. dried rosemary

1/2 tsp. salt

1/8 tsp. pepper



Place salmon in a shallow dish.

Combine remaining ingredients and mix well.

Set aside 1/4 cup for basting; pour the rest over the salmon.

Cover and refrigerate for 30 minutes.

Drain, discarding marinade.

Grill salmon over medium coals, skin side down, for 15 - 20 minutes or until fish flakes.

Baste occasionally with reserved marinade.

Yield: 4 servings.