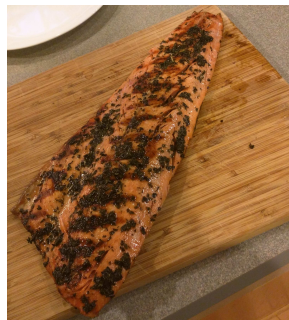


Fish/Grilled Salmon

- A: 4T olive oil
2T basil, chopped (or dried)
- B: 1 large salmon fillet
1. Combine (A) in small bowl.
 2. Wash (B) in cold water, pat dry.
 3. Brush meat of (B) with (A), then place (B) on medium hot grill, meat side down (skin up). Brush skin with (A). Grill until fillet is half done and meat is not sticking to grill, about 8 minutes.
 4. Flip fillet over, reduce heat to low, brush top of fillet with remainder of (A). Grill covered for another 8 minutes and serve.
- Servings: 4
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From the kitchen of David and Jennifer Deaven