

## **GRILLED SALMON WITH FENNEL BUTTER**

**SOURCE:** FOOD & WINE 11/01 (Seattle Chef Tom Douglas)

**PREP/COOKING TIME:** less than an hour

### **INGREDIENTS:**

1 6-7 lb salmon, cleaned, rinsed, patted dry + head & tail removed

Sea salt

1 medium onion, thinly sliced

1 lemon, thinly sliced

1/2 C fennel fronds

Pure olive oil, for brushing

Fennel Butter

### **DIRECTIONS:**

Light grill. Season salmon inside & out with salt - stuff cavity with the onion, lemon & fennel fronds. Using cotton string, tie salmon in 4 places. Make 4 incisions in thickest part of each side of fish, cutting down to the bone. Brush the salmon generously with olive oil + oil the grate of the grill.

Set salmon over a medium-hot fire. Cover & grill with vents open for 15 minutes or till the skin is browned on bottom. Using 2 metal spatulas, loosen the salmon from the grate & carefully turn over. Cover & grill about 20 minutes longer, or till just cooked through and meat thermometer inserted in thickest portion of the fish registers 135°-145° F.

Transfer salmon to platter & let rest 5 minutes. Remove strings - serve with fennel butter.