

GRILLED KING SALMON | LEMON DILL SAUCE

Wild King Salmon is a luxurious fish with a luscious, buttery taste that is both rich and delicate. When grilled, its natural oils are enhanced, giving the exterior a slightly crisp texture while the interior remains moist and flaky. The Lemon Dill Sauce provides a zesty, herby brightness that cuts through the richness of the salmon, complementing its oceanic flavors.

Ingredients

- 2 (6 oz) Wild King Salmon fillets, with skin on
- Salt, to taste
- Freshly ground black pepper, to taste
- 2 tablespoons olive oil
- Fresh dill sprigs, for garnish
- Lemon slices, for garnish

For the Lemon Dill Sauce:

- 1/2 cup mayonnaise
- 2 tablespoons fresh dill, finely chopped
- 1 tablespoon lemon juice, freshly squeezed
- 1 teaspoon lemon zest
- 1 small clove garlic, minced
- Salt and pepper, to taste

Preparation Steps

1. **Prepare the Lemon Dill Sauce:** In a mixing bowl, combine mayonnaise, chopped dill, lemon juice, lemon zest, minced garlic, salt, and pepper. Whisk together until smooth. Taste and adjust seasoning as needed. Refrigerate the sauce until ready to serve.
2. **Prepare the Grill:** Preheat the grill to medium-high heat. Oil the grill grates to prevent sticking.
3. **Prepare the King Salmon:** Pat the salmon fillets dry with paper towels. Season both sides with salt and pepper, then brush with olive oil to coat.
4. **Grill the Salmon:** Place the salmon fillets skin-side down on the hot grill. Close the lid and grill for about 4-5 minutes. Gently flip the fillets over and grill for another 3-4 minutes or until the desired doneness is reached.
5. **Serve:** Remove the salmon fillets from the grill and let them rest for a couple of minutes. Plate each fillet, and generously drizzle the Lemon Dill Sauce over the top.
6. Garnish with fresh dill sprigs and lemon slices. Serve immediately with a side of grilled asparagus and a quinoa salad for a wholesome, satisfying meal.

The Grilled King Salmon with Lemon Dill Sauce presents a classic and refreshing flavor combination, particularly suitable for spring and summer dining al fresco.