
David Veljacic's "The Only" BBQ Salmon

This prize-winning recipe will make you a champ with the guests at your next barbecue party. Hint: An abundance of garlic calls for a parsley garnish!

1	Salmon filet, about 1 ½ lbs/750g	1
8	large garlic cloves	8
1 Tsp	salt	5 mL
4 Tbsp	finely chopped parsley	60 mL
2 Tbsp	finely minced sun dried tomatoes	30 mL
¼ cup	olive oil	60 mL

Chop the garlic cloves finely; sprinkle with salt and grind together with the flat of a knife. Combine with the parsley, tomatoes and olive oil and store, covered, in the refrigerator overnight.

Prepare the barbecue and oil the grill to help prevent the salmon from sticking. With a sharp knife cut two lengthwise slits in the filet, being careful to cut to, but not through, the skin. Spread half the garlic mixture over the filet and into the slits. Place skin side down on the barbecue grill at low temperature. Close the lid. Barbecue for 10-15 minutes. Spread remaining garlic mixture over the filet, close the lid, increase the temperature to medium, and cook another 15 minutes or until the flesh separates into natural moist section when pressed with a fork.

Preparation Time: Overnight

Cooking Time: 20-30 minutes

Serves: 4