
Len Olszewski's Whole BBQ Salmon with Dill Sauce

Wholly impressive without a whole lot of preparation, this is a great recipe for beginners.

1	Whole salmon dressed, 2 lbs/1Kg or larger	1
1	orange, sliced	1
1	lemon, sliced	1
1 cup	chopped fresh dill	250 mL

Stuff the whole salmon with orange and lemon slices, and half the chopped dill. Set aside 1 teaspoon (5 mL) of the dill for the sauce and sprinkle the rest around the outside of the salmon. Double wrap in aluminium foil, making sure the seams are double folded, and place on hot barbecue grill. Turn occasionally. When the foil wrap puffs up, the salmon is done. If you wish to debone the salmon, make vertical cuts on both ends of the spine, insert flat of knife parallel to the body and lift the flesh away from the bone; turn and repeat the other side. Otherwise, just serve in sections.

Cucumber Dill Sauce

1	6oz/175g container plain yogurt	1
1	medium cucumber, peeled and chopped	1
1 Tsp	fresh dill	5 mL
1 Tsp	Brown sugar	5 mL
½ Tsp	Salt	2 mL
¼ Tsp	pepper	1 mL
½ Tsp	Tabasco sauce	2 mL

While the fish is cooking, combine sauce ingredients in a bowl. Serve with cooked salmon.

Preparation Time: 15 minutes

Cooking Time: 20-30 minutes

Serves: 4 - 8 (depending on size of salmon)