

## Grilled or Baked Salmon

Posted on Oct 01, 2004 ~ Revisited January 2022



Shake in a jar:

- ¼ cup lemon juice,
- ¼ cup coconut aminos (much less sodium than soy sauce & no soy!)
- ¼ cup oil
- 1 teaspoon ginger
- 1 teaspoon dry mustard
- 1 teaspoon garlic salt
- ¼ teaspoon paprika

Pour over de-slimed salmon fillets or steaks. Cover with lemon pepper, lemon & onion slices. Marinade for 1 HOUR ONLY. Pour off most of the marinade (don't reuse the marinade). Cover with foil. Bake or grill until it flakes. Usually takes 20- 25 minutes. Serve hot with green salad.

## **SUPER SIMPLE SALMON**

**Thoroughly wash your fillets. Lay in a baking dish. Smear with mayo. Sprinkle on our Montreal Steak Seasoning. Add onion slices, dill weed. Poach in a little water. Cover. Bake for about 25 minutes. FABULOUSLY EASY!**