

Simple Grilled Salmon

<http://userealbutter.com/2008/06/02/grilled-salmon-recipe/>

1-2 lbs. filet of fresh salmon
2 lemons, sliced thin
2 cups fresh dill sprigs
salt

Layer lemon slices on fish basket. Set salmon over the slices (skin down). Sprinkle salt over salmon, layer with dill, then layer with more lemon slices. Close the basket. Grill over medium high heat, skin-side up for ~8 minutes (depends on thickness of your fish). Flip over and cook another 5 minutes or until done. Serve hot.