

# Campfire Salmon Recipes: Foil Packs & Mountain Pies

## FOIL PACKET INGREDIENTS AND EQUIPMENT:

- Zucchini
- Tomatoes
- 4-6 portions of Pride of Bristol Bay Wild Sockeye Salmon Portions
- Foil
- Parchment Paper (optional)

## SPICE MIX INGREDIENTS:

- 1 tsp Brown Sugar
- 2 tsp Paprika
- 1.5 tsp Salt
- 1.5 tsp Onion Powder
- 1 tsp Dry Thyme
- 1 tsp Black Pepper
- ½ tsp Garlic Powder
- ½ tsp Dry Mustard
- ½ tsp Curry
- ½ tsp Chili Flakes (optional)

## DIRECTIONS:

- 1) Cut foils squares large enough to wrap around each portion of salmon and line each square with parchment paper.
- 2) Laying the zucchini on its side, cut the ends of the zucchini and then cut in half, stand the zucchini up and slice thin.
- 3) Slice tomatoes about  $\frac{1}{3}$  inch or preferred thickness.
- 4) On each parchment paper place 3 slices of zucchini down and 2 slices of tomatoes, season with salt and pepper or the spice mix.
- 5) Place salmon down on top of the tomatoes and season well with the spice mix.
- 6) Bring the long ends together and roll them tight together to the salmon in foil\*. Do the same for both ends. *\*Chef Nicole often wraps the foil packs with another piece of foil here to ensure the salmon is protected and ash will not get inside the foil.*
- 7) Place the packs on the embers and cook for 8-10 minutes, depending on how hot your fire is and where you place them in the firepit. Pay attention to the cooking process at all times in order to prevent the foil packet from burning. If you aren't camping and want to give this recipe a try, you can bake or grill the salmon skin down on an oiled pan or grill racks at 375 degrees F for 5-8 minutes for portions and 12-15 minutes for fillets!

## **MOUNTAIN PIE INGREDIENTS AND EQUIPMENT:**

- Pride of Bristol Bay Wild Alaskan Sockeye Salmon (must be pre-cooked)
- Cheddar Cheese, or cheese of choice
- Tomatoes
- Bacon
- Oil or Butter
- Mountain Pie Press or campfire sandwich iron

## **DIRECTIONS:**

- 1) On each side of the press add oil or butter.
- 2) Put your slices of bread down on each side.
- 3) Slice tomatoes about  $\frac{1}{8}$  inch or preferred thickness.
- 4) Layer the mountain pie, starting with cheese, then bacon, tomatoes, pre-cooked Pride of Bristol Bay Sockeye Salmon, and more cheese..
- 5) Press together and place on the embers for 3-5 minutes on each side. Be sure to have someone pay attention to the cooking process at all times in order to prevent the mountain pie from burning.