

The Kurian's Classic Campfire Salmon

INGREDIENTS

- 1 wild Alaskan sockeye salmon fillet
- 1 Tbsp olive oil
- 2 tsp Rub With Love salmon seasoning

EQUIPMENT

- Firewood
- Matches or lighter
- Standard kitchen knife
- Fish spatula or similar utensil
- *Optional:* Sheet of tin foil layered with parchment paper on top

INSTRUCTIONS

- 1) If necessary, cut up firewood to fit within the fire ring or fire pit in use and begin a campfire with matches and/or lighter. Make sure to check current fire regulations in your area, and that you are using approved firewood in order to avoid transporting invasive species or tree diseases! With a history in Forestry, this is an important step to Captain Steve.
- 2) Prepare the thawed salmon fillet by drizzling the tablespoon of olive oil evenly across the fillet.
- 3) Sprinkle the 2 teaspoons of Rub with Love salmon seasoning evenly over the oiled fillet. *Optional:* Portion the fillet into the desired number of pieces for your campfire guests.
- 4) Transport the salmon to the campfire, with the red flesh side down first, and cook for 2 minutes. You can use the foil & parchment paper to create a barrier for the salmon to sit on safely (make sure the foil side is down, and parchment paper sits on top of that). Or, cook the salmon directly on the grate of the campfire for the classic blackened markings (here, the Kurians prefer to avoid using tinfoil due to its aluminum content and instead cook directly on the grate. This also helps to keep the skin side crunchy, for those who enjoy it as a snack like the Kurian kids do!).
- 5) Flip the salmon to the skin side and cook for another 7 minutes, or until cooked through. It is important to finish by cooking on the skin side for longer because the skin acts as a barrier, holding in the moisture and oils for a delicious final flavor. This would be a great time to throw any side dishes you've brought along onto the fire as well!
- 6) Serve up and enjoy!