

Grilled Salmon with Lemon and Chives

Serves 6

Ingredients

6 pieces salmon filet, 6 - 7 oz each, skinless
Juice of 1 lemon
3 tablespoons olive oil
Kosher salt
Freshly ground black pepper
1 large lemon, cut into 6 thin slices
2 tablespoons chopped chives

Procedure

1. Heat grill to medium-high with lid closed, about 10 - 15 minutes. While grill is heating, place the salmon filets on a large baking sheet.
2. Combine the lemon juice and olive oil in a medium bowl, whisk to combine. Pour mixture over the salmon and season generously with salt and freshly ground pepper.
3. Place the salmon top side down on the hot grill and cook with lid open for 5 - 6 minutes or until salmon has a light char on it. Season the bottom of each filet with salt and pepper, while it's cooking on the grill.
4. Use a tong and spatula to carefully lift and turn the salmon over. Close the lid of the grill and cook for an additional 5 - 7 minutes or until the salmon is slightly firm, but not hard to the touch.
5. Remove from the grill to a platter and top filets with sliced lemon and sprinkle with chives. Serve immediately.