

# Recipe of the Week

## BBQ Salmon Fillets



- 6 Atlantic Salmon Fillets
- 1/2 Cup Olive Oil
- 2 Lemons—juiced
- 2 Tblspns Capers—finely chopped
- 2 Cloves Garlic—finely chopped
- 1/3 Cup Dill—finely chopped
- 1 small bunch Lemon Thyme—finely chopped
- Sea Salt
- Lemon Wedges to serve

Combine oil, garlic, 1/3 cup lemon juice, capers, dill and lemon thyme in a large jug. Season with salt and pepper. Place salmon in a single layer in a large dish. Pour over half the marinade. Turn the salmon over and pour over the remaining marinade. Refrigerate for 2 to 4 hours. Remove from the fridge 30 minutes before cooking.

Preheat greased BBQ plate on medium-high heat.. BBQ salmon skin side up for 3 minutes. Turn and BBQ, brushing occasionally with marinade, for a further 4 to 6 minutes or until cooked through (depending on thickness). Serve with lemon wedges.