



**COOKING MANUAL**  
**Fish**

**ROTISSERIE**  
GAS-FIRED VERTICAL SPIT



**WHATCOM**  
WS-GVR



**WoodStone**

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## ADJUSTABLE FISH BASKET

Designed for fish filets up to 3 pounds, Sides up to 15.5" inches long, and 1.5" thick. An excellent choice for unusual shaped roasts like beef tri-tip.



Prepare your work area with clarified butter and your preferred fish rub.



Spread clarified butter over the top of the salmon filet.

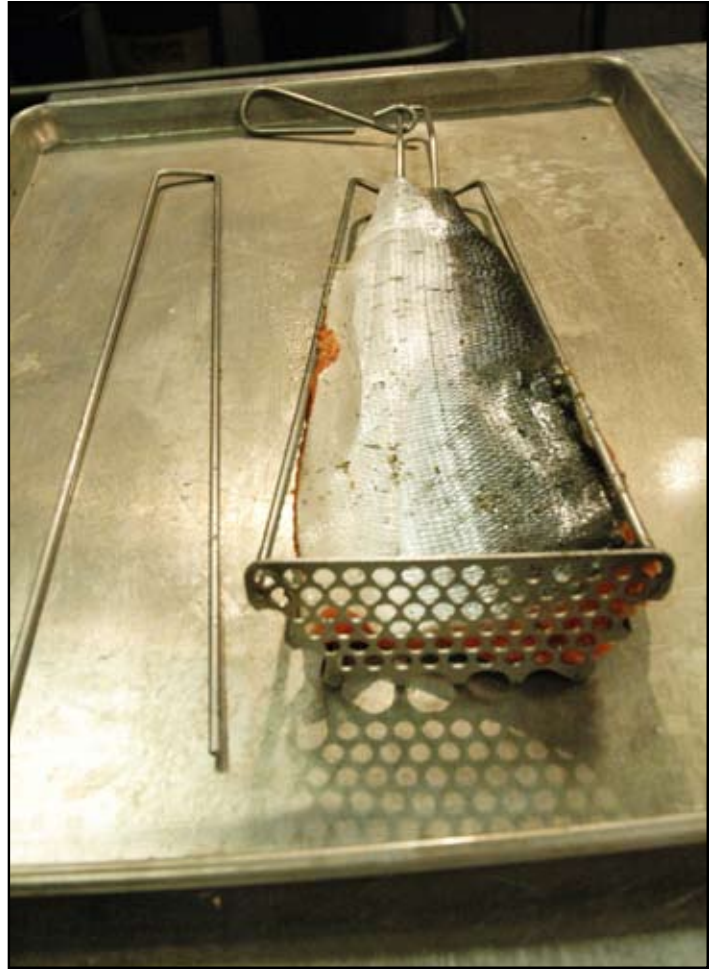


Gently massage the fish rub evenly over the surface of the salmon filet.





Place the filet, skin side up, in the fish basket, as shown here.

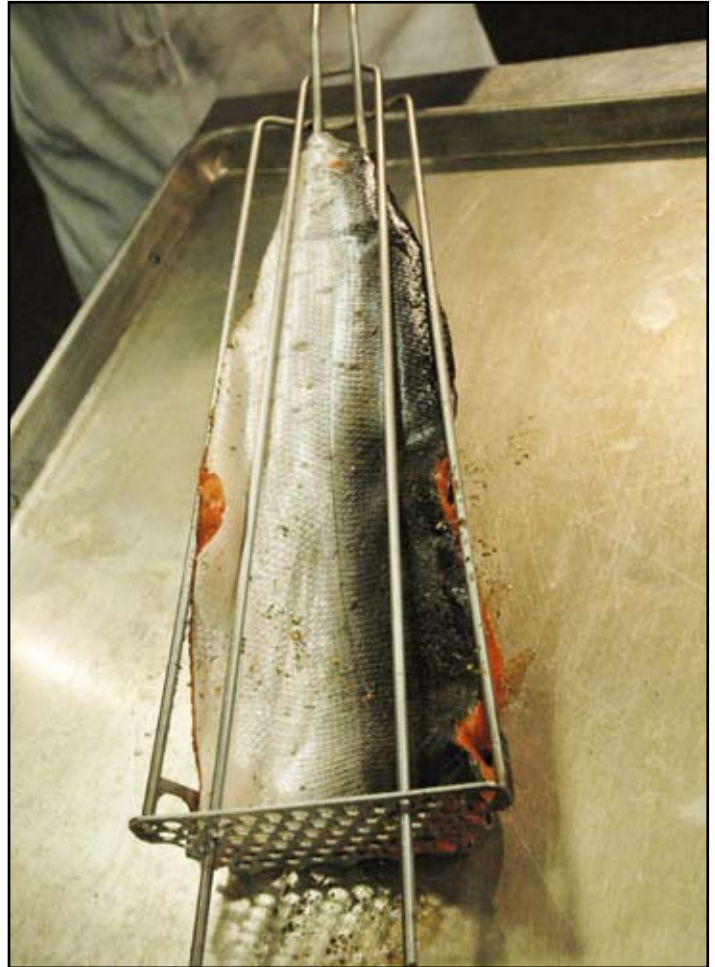


**TOOL:** FISH BASKET with U-HOOK



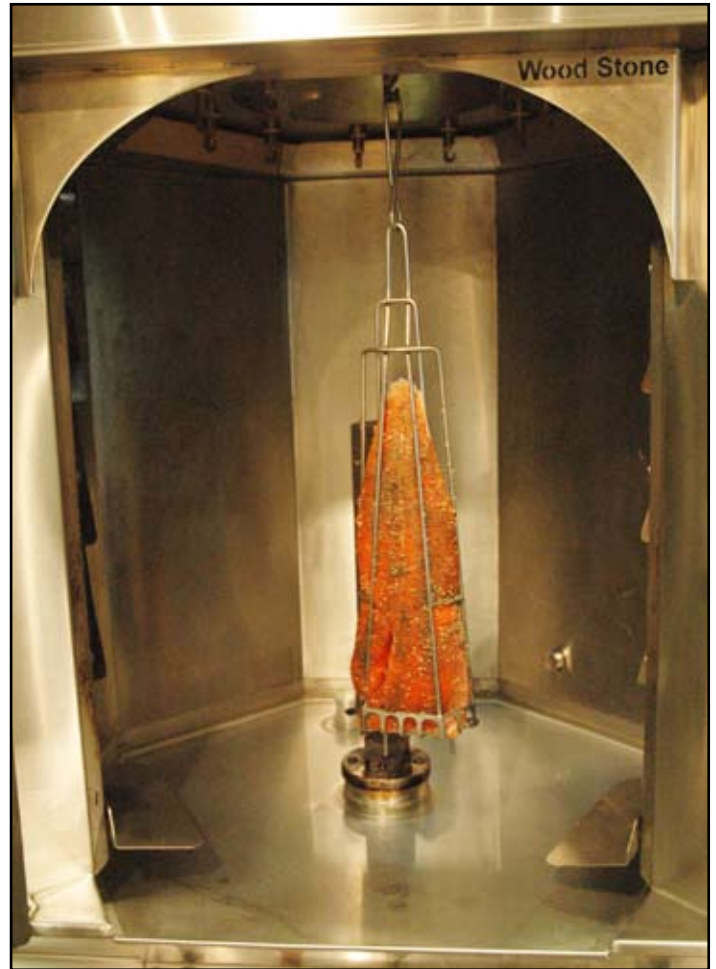


Slide the U-Hook over the top of the fish basket, and through the perforations at the bottom of the basket, as shown here. The U-Hook should be snug enough to hold the filet in place.





Load the fish basket in the rotisserie, using the S-Hook to hang it from one of the rotisserie ceiling hooks.

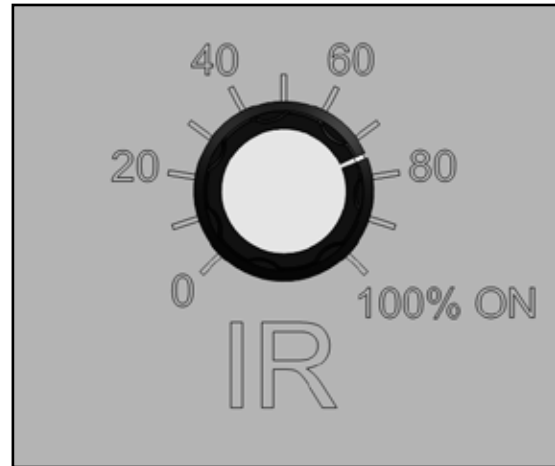


Once the fish is hung in the rotisserie, press the **START** button.





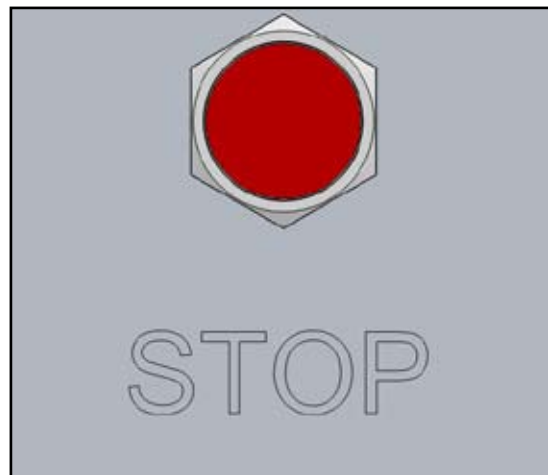
Set the **IR CONTROL KNOB** to 75. This means that the IR burner will fire 7½ minutes out of each 10 minute cycle.



A 1½ to 3-lb., 1-in. thick filet will cook to medium-rare or medium in 15-25 minutes.



When the salmon filet reaches the desired temperature, press the **STOP** button.





Open the rotisserie door and carefully remove the fish basket from its hook in the rotisserie.



Allow the salmon to rest for five minutes, then serve.





### Roasted Salmon with Mustard Seed Seasoning

Serves 4

*Wood Stone's Pacific Northwest location affords us what we believe to be the finest salmon in the world. Ours comes from the ecologically sound reefnet practices of Lummi Island Wild, which gives us the best possible beginning to a magnificent meal. Roasted to a tender pink, we think this salmon tastes delicious when cooked to rare or medium-rare.*

#### Ingredients

- 1 ea. 24-oz.. salmon filet, skin on, and de-boned
- 1 Tbsp. clarified butter
- ¼ cup. Mustard Seed Seasoning
- Lemon wedges

#### Method

**Rotisserie: IR Knob set at 7½**

- Lightly coat the salmon with clarified butter, then rub Mustard Seed Seasoning over it, thoroughly coating the surface of the fish. Place the salmon skin side down in the fish basket, positioning the filet so the widest end of the filet is at the bottom of the basket.
- Place the U-Hook over the fish basket and through the perforated holes at the bottom of the basket. The U-Hook should be close enough to the fish to secure it, but not so close as to make indentations in the filet.
- Using the S-Hook located at the top of the fish basket, hang the basket in one of the hooks in the rotisserie. Close the door and set the IR KNOB to 7½. Press the START button.
- Roast until the salmon is flaky and uniformly cooked through. Medium-rare salmon has an opaque exterior and a shiny pink-orange interior.
- When the fish is cooked to desired doneness, press the STOP button on the rotisserie, and carefully remove the fish basket from the rotisserie. Allow the fish to rest for 10 minutes before serving.

*Squeeze with lemon before serving.*