

Citrus Seasoned Salmon

Makes 4 servings

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](#), a fishing co-op that supplies us with the gorgeous, wild caught salmon we use in recipes like this one. Roasted to a tender pink in our rotisserie, we think this salmon tastes especially delicious when cooked to rare or medium rare.

Ingredients

1 ea. 6 to 8-oz. salmon filet, de-boned
2 tsp. clarified butter
3 Tbsp. [Mustard Seed Seasoning](#)
4 ea. lemon slices

Method

Rotisserie: 5 to 10-inch Flame Height

- Score the salmon filet into four equal portions, cutting up to the skin, but not through it.
- Lightly coat the salmon with clarified butter, then rub the Mustard Seed Seasoning over it, thoroughly coating the fish.
- Place the lemon slices on top of the filet in a single layer, running the length of the salmon.
- Place the salmon filet in a fish screen, then set the fish screen in a four arm basket, making sure the thickest part of the fish will point towards the center of the rotisserie.
- Place the four arm basket in the rotisserie and roast the salmon until visible fat appears on the surface of the salmon and the meat turns opaque, about 12-15 minutes.
- Remove from rotisserie and allow salmon to rest for 10 minutes before serving.

Garnish with fresh dill and lemon wedges.



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