



Where Seattle Goes For Seafood

Presents

**GRILLED YUKON RIVER KETA SALMON WITH
LEMON HERB BUTTER**

Serves 4

4 each	Salmon Steaks
¼ cup	Olive oil
1 tsp.	Kosher salt, mixed with
½ tsp.	Fresh cracked black pepper
2 oz	Lemon Herb Butter <i>*(see recipe below)</i>

Instructions:

Heat grill to medium and season both sides of the salmon with salt and pepper. Place the presentation side down on the grill and sear cross marks and turn over and repeat the process and cook to an internal temperature of 125 degrees. To serve, place the grilled salmon on a plate and baste with lemon herb butter.

Lemon Herb Butter

Yield-5 oz

1 tsp.	Lemon zest (fine grate)
To taste	Salt
To taste	Pepper
2 tsp	Basil, chopped fine
1 tsp	Shallots, chopped fine
2 tsp	Lemon juice
4 oz	Butter

Instructions:

1. Combine all ingredients in a mixing bowl with the paddle attachment and mix on medium speed until well combined.