

Published December 18th, 2013

Mayor Anderson's BBQ Salmon



Photo Susie Iventosch

less than one stick)

- 2 cloves garlic, minced or pressed
- 1 1/2 tablespoons soy sauce
- 1 1/2 tablespoons dry mustard
- 1/3 cup dry sherry
- 3 tablespoons catsup

DIRECTIONS

Rinse fish and pat dry; then place each fillet, skin side down, on a piece of heavy-duty foil. Cut foil to follow outlines of fish, leaving a 1-2 inch border. Crimp edges of foil.

In a pan, combine butter, garlic, mustard, soy, sherry, and catsup. Stir over medium heat until butter is melted. Brush fish with part of the butter mixture; reserve the remaining butter mixture for serving over cooked fish.

Barbecue on the grill. Adjust dampers as necessary to maintain an even heat. Cook fish until fish flakes when prodded in the thickest part. (15-18 minutes)

Supporting fish with foil, transfer to a warm platter. To serve, cut through flesh of each fillet to skin; slide a wide metal spatula between skin and flesh and lift out each portion. Pass remaining butter mixture to accompany each serving. Makes about 8 servings.

Mayor Anderson shared his recipe for barbecued salmon, which is super-easy and absolutely fantastic!

"I have used this recipe to feed my vegetarian siblings at holiday meals in lieu of ham or turkey," Mayor Anderson mentioned. "Of course, it can be prepared anytime and be a real treat!"

I served this salmon to my husband and son, who are huge fish lovers, and we all loved it, both for its simplicity and delicious flavor. I would consider making extra sauce to pour over rice or another side dish, as well as the cooked fish. This recipe will definitely be added to our fish dish rotation.

BARBECUED SALMON FILLETS
With Soy-Sherry Butter Sauce
(Makes about 8 servings)

INGREDIENTS

- 6-8 pound whole salmon, cleaned, head and tail removed, and cut lengthwise into two boneless fillets
- 3/4 cup (1 and 1/2 sticks) butter (I used just slightly

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