

Whole Salmon, Roasted

INGREDIENTS:

- 1 ea Whole Salmon, cleaned, 8 lbs.
- 1 ea Lemon, cut into 8 pieces
- 1 ea Yellow Onion, peeled and cut into 8 pieces
- 1 oz Thyme
- 1 oz Parsley
- 1 oz Dill
- ¼ cup Sea Salt (½ inside, ½ outside on fish skin)
- 4 spritz Extra Virgin Olive Oil

PROCEDURE:

- Rinse cleaned salmon in ice water, pat dry.
- In a mixing bowl, combine lemon, onion, herbs and sea salt.
- Crush mix with hands while mixing to combine flavors.
- Stuff mix into fish cavity.
- Place fish on baking sheet, cavity side down.
- Tie a string around the tail and tie the other end of the string around the jaw and head to shape the fish and keep it on the baking sheet.
- Pat sea salt onto skin.
- Spritz fish 4 times with extra virgin olive oil.
- Roast at 425° for 1 hour, 25 minutes.
- Remove from oven and allow to rest at room temperature for 10 minutes.
- Transfer salmon to a large serving platter.
- With a pairing knife, cut the skin just behind the head and all the way around the head.
- Cut the skin from the head down the length of the fish to the tail.
- Carefully peel skin off in two pieces.
- Remove the string from the head and tail.
- Arrange vegetables, starches, sauces and/or dips on platter.
- Serve and enjoy!

Serves: 10 to 12

