

Barbecue Stuffed Atlantic Salmon with a Rainbow of Peppers

By: Chef Steve Watson

Ingredients:

2 x 3 lb. Atlantic salmon fillets
1 of each: Sliced red, yellow and green peppers
1 Large sliced red onion
1 Bunch of dill
2 Sliced lemons
Cracked Italian black pepper
Garlic butter
Ice cubes
Aluminum foil
Saran wrap



Directions:

Cut a sheet of aluminum foil (a little larger than the salmon fillet). Layer half the sliced red onion, lemons, garlic butter and fresh dill on top of each other and place a salmon fillet over the vegetables. Cover all of the ingredients with the other salmon fillet. Lay the remaining sliced peppers with the cracked Italian pepper on top of the fillet.

Repeat the process in reverse order: Salmon fillet, red onion lemon and dill etc. Add the ice and wrap completely with foil, then saran wrap then again with foil. Barbecue the foiled package turning occasionally until 140 Degrees in the centre.