

Stuffed Salmon with Rainbow of Peppers



Ingredients

- 2 - 3lb Salmon Fillets
- 1 Red Peppers Sliced
- 1 Yellow Peppers Sliced
- 1 Green Peppers Sliced
- 1 Large Red Onion Sliced
- 1 Bunch Dill
- 2 Lemons Sliced
- Cracked Italian Black Pepper
- Garlic Butter
- Ice Cubes
- Aluminum Foil
- Saran Wrap

Instructions

- Down the centre of a sheet of Aluminum foil a little larger than a salmon fillet, layer half the sliced red onion, sliced lemons, garlic butter and fresh dill on top of each other
- Top with one of the salmon fillets, toss the sliced peppers with the cracked Italian pepper and layer on top of the fillet
- Repeat the process in reverse Salmon fillet, red onion lemon and dill, etc
- Add the ice and wrap completely with foil then saran wrap then again with Foil
- BBQ turning occasionally until 140 Degrees in the centre