

SALMON IN FOIL WITH DILL & LEMON



Ingredients

Salmon fillets
Butter or oil
Salt and pepper
Scallions, sliced
Dill, minced
Lemon, cut into half moons

**THE SALMON
WILL COOK
QUICKLY, SO
KEEP A CLOSE
EYE ON IT!**

Directions

1. Butter or oil a piece of foil for each piece of fish.
—
2. Season both sides of the fish with salt and pepper and place it skin-side down on the foil.
—
3. Either drizzle the fish with oil or top it with pats of butter.
—
4. Top with a generous amount of sliced scallion and minced dill.

**THIS CLASSIC
CAMPING
TECHNIQUE
IS BASED
ON SOMETHING
CALLED
COOKING
“EN PAPILOTE.”
IN FRENCH
CUISINE,
DELICATE
FOODS
ARE WRAPPED
IN PAPER
AND THEN
COOKED.
WHEN THE
PACKETS
ARE OPENED,
THE FRAGRANT
STEAM IS
ALMOST
AS DELIGHTFUL
AS THE
FOOD ITSELF.**

Directions (cont.)

—
5. Place a slice of lemon on top of each fillet.

—
6. Wrap up the packets. I like to make a little bundle on top that I can hold onto, so that I can easily move the fish on and off the fire.

—
7. Cook, checking frequently, until the fish is just opaque, and is starting to flake apart.

