

Cowboy Coho



Ingredients:

3-4 lbs. Salmon fillet
1 Lemon
1 White onion
Capers
Dried Basil/Oregano
Red/ Green Bell pepper (optional)
Happy Camper Kids Spice

Directions:

Squeeze the juice from 1 half of a lemon over the fillet.
Sprinkle the Basil/Oregano over the fillet.
Cover with Happy Camper Kids spice.
Spray your grill with Pam or other nonstick spray.
Place the fillet skin side down over a medium heat (note; because fish skin has so much oil in it watch for flare ups over the heat).
After about twenty minutes place several onion rings on top of the fish and several capers.
Grill for about 30-35 minutes total.
Serve with your choice of salad and fruit.
Also note that when you take the fillet off the grill sometimes the fish skin will stick on the grill rack. That's okay. The fish meat will come right off the skin which makes it easier to serve. You can also garnish with Red and Green Pepper rings.