



# BBQ WHOLE SALMON WITH LEMON AND DILL

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	10 MINS	35-45 MINS	8-10	MAPLE

## INGREDIENTS

1 WHOLE, HEAD ON, SCALED  
AND GUTTED SALMON  
8 OZ BUTTER

4 LEMONS, SLICED  
1 BUNCH OF DILL, FRONDS PICKED  
2 TBSP OLIVE OIL

TRAEGER FIN AND FEATHER RUB  
1 LEMON, HALVED

## PREPARATION

Using a sharp knife, make 5 large slices at an angle on each side of the fish, about 5-inches long and 1/2-inch deep.

Place whole salmon on a large sheet tray. Season the cavity generously with Traeger Fin & Feather Rub.

Cut half of the lemons into half-moon shaped slices. Place the whole lemon slices inside the cavity of the fish with 4 Tbsp of butter (cut into small pieces and scattered throughout) and 2 Tbsp dill fronds.

Stuff remaining butter into the slits on each side of the salmon. Follow with remaining slices and dill fronds. Drizzle the exterior with olive oil and season generously with Fin and Feather Rub.

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 350 degrees F.

Place sheet tray with salmon directly on the grill grate and cook for 30-45 minutes or until the internal temperature registers 145 degrees F when an instant-read thermometer is inserted into the thickest part of the salmon.

Remove fish from grill and squeeze lemon over the top of the fish and serve. Enjoy!