Alaska Sockeye Salmon with Herbs and Garlic

**Preparation Time:** 15 minutes  
**Cook Time:** 13 minutes  
**Servings:** 4 to 6

**Ingredients:**  
1-1/2 pounds Alaska Sockeye Salmon, fresh or thawed  
Heavy-duty aluminum foil  
Cooking spray  
1-1/2 teaspoons kosher salt  
1/2 teaspoon freshly-ground black pepper  
1/2 cup white wine  
2 Tablespoons melted butter or extra-virgin olive oil  
2 Tablespoons finely minced fresh garlic  
2 Tablespoons chopped fresh herbs*  

*Use whatever herbs you like or have on hand, such as dill, basil, parsley, rosemary, tarragon, cilantro, oregano or thyme.

**Description:**  
Remove Alaska Sockeye salmon from refrigerator 15 minutes before cooking. Heat grill to 375°F.

Cut 2 pieces of wide, heavy-duty aluminum foil about 6-inches longer than the salmon side. Stack the foil pieces (shiny side down) on a baking sheet and spray generously with cooking spray. Place the salmon, skin side down, in the middle of the foil. Fold the foil sides and ends up (1 to 2-inches) to make a shallow pan around the salmon, leaving at least a 1-inch margin around the fish. Season salmon with salt and pepper.

In a small bowl, mix together the wine, butter, garlic and herbs. Spoon the mixture over the top of the salmon, drizzling with any remaining liquid.

Carefully transfer the foil pan to the center of the preheated grill. Do not cover the salmon with foil or close the foil over the salmon. Close grill cover and cook for 10 to 13 minutes, cooking just until fish is lightly translucent in the center – it will finish cooking from retained heat. Remove from the grill and let rest a few minutes before serving.

Cook’s Tip: Check salmon for doneness at 10 minutes.

*Variation: Roast in an oven preheated to 375°F, cooking 12 to 15 minutes, until lightly translucent in the center. Be sure to let the salmon rest a few minutes before serving.*

*Recommended wine pairing: Chateau Ste Michelle, Columbia Valley Chardonnay / Riesling*