Preparation Time: 0 minutes  
Cook Time: 0 minutes  
Servings: 10-12 servings

Ingredients:
Wild Alaska herring
10-12 fillets (or H&G)

Rosemary
5 Tbsp

Thyme
5 Tbsp

Tarragon
5 Tbsp

Green onions, chopped
1 bunch

Cayenne pepper
2 Tbsp

Paprika
2 Tbsp

Mace
2 Tbsp

Garlic
1 head

Smoked canola oil
1-3 qts (to generously bathe herring)

Lemons, thinly sliced
2

Description:
Marinade
Mix the herbs and spices with the oil. Heat the oil at a low temperature so the oil gets a smoky flavor but doesn't fry the herbs. Cool
and add the herring. Marinate overnight.

**Wild Alaska Herring**
Remove herring from marinade. Lay sliced lemons inside the cavity of the herring and hold closed with a skewer. Grill whole herring 4-6 minutes until flesh is slightly opaque and skin is brown and crispy.

*Note: If you use wild Alaska herring fillets, grill the lemons separately and place on top of fish. Serve with roasted tomatoes.*