

Whole Roasted Salmon

Ingredients

- 1 Salmon (head off, cleaned and scaled)
- 1 Lemon (large)
- 0 ds Salt
- 0 ds Ground Black Pepper
- 0 ds Garlic Powder
- 3 T Olive Oil
- 3 clv Garlic (sliced)
- 5 Dill Sprigs
- 6 Parsley Sprigs

Instructions

- 1.Preheat oven to 425 degrees. Use paper towels to pat the fish dry, inside and out, then place it on a foil lined baking sheet that fits the entire salmon flat.
- 2.Sprinkle salt, garlic powder, and pepper all over the entire fish, inside and out.
- 3.Cut lemon in half, cut half of the lemon into slices and the other half into wedges for serving. Cut three pieces of cooking twine and place them under three sections of the open area of the fish.
- 4.Stuff the inside of the fish with lemon slices, dill, parsley, and garlic slices, then tie the fish closed with the twine.
- 5.Roast salmon in the middle of the oven for 20-30 minutes (depending on the size), or until it has

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an internal temperature of 130 degrees in the thickest part of the fish. You will need to go longer if your fish is on the bigger side. Take the fish out of the oven.

6. Turn the oven to broil and wait a couple of minutes for it to heat up. Broil for 2-3 minutes until the skin is golden brown and crispy. Watch the fish because it can easily burn. Take the fish out of the oven and let it rest for 10 minutes before serving.