

Foil- Wrapped Salmon



Serving: 4



Preparing Time: 10 min



Total Duration: 25 min

Ingredients

- ♦ 4 salmon fillets
- ♦ 1 lemon
- ♦ 4 tbsp butter
- ♦ Fresh herbs
- ♦ Salt and pepper
- ♦ Aluminum foil sheets

Directions

- ♦ Place salmon fillets on large aluminum foil sheets with lemon slices, butter, and fresh herbs.
- ♦ Season with salt and pepper, then fold the foil into tight packets.
- ♦ Nestle foil packets into hot coals and cook for 15 minutes, or until the fish flakes easily with a fork.

Notes

Tender salmon fillets sealed in foil with lemon, butter, and herbs, then cooked right in the coals for a moist, flavorful, and effortlessly delicious campfire meal.

