

‘Smokin’ Stampede’ Grilled Salmon with a Savory Stuffing

BBQ Salmon

Salmon Fillets	6
PC Smokin’ Stampede Beer & Chipotle BBQ Sauce	1 Bottle

Savory Stuffing

Olive Oil	1/2 Cup
Butter	1/2 Cup
Chopped Onions	1 Cup
Medium Dice Celery	1/2 Cup
Dried Summer Savory	1 Tbsp
Sliced Mushrooms	2 Cups
Grated Carrots	1 1/2 Cup
Cubed Bread	4 Cups

BBQ Potatoes

Moist Potatoes (Yukon Golds)	4
Chopped Onions	1 Cup
Cubed Butter	1/4 Cup

To prepare BBQ Salmon:

1. Make an aluminum tray to place the salmon on.
2. Place salmon in tray and pour over the barbeque sauce to preferred amount.
3. Place tray on the hot grill of a barbeque and grill for approximately 5-7 minutes on each side.

To prepare Savory Stuffing:

1. Heat oil and butter in a wok or a high sided pan.
2. Add onions, celery, mushrooms, and grated carrots.
3. Saute briefly, then add savory.
4. Saute until almost cooked, approximately 4 minutes.
5. Add cubed bread and cook for approximately 1-2 minutes until slightly golden color.

To prepare BBQ Potatoes:

1. Par-boil potatoes whole until soft.
2. Strain and cool.
3. Slice potatoes lengthwise thinly.
4. Chop onions and butter.
5. On a piece of aluminum foil, place all ingredients and wrap tightly.
6. Place on the barbeque and cook for approximately 10-12 minutes, serve hot.