

Lettuce Wrapped Fish

Ingredients

- 8 large romaine lettuce leaves
- 3 tbl. olive oil
- 4 6 oz., 1 in. thick salmon pieces (
- 2 tbl. kosher salt
- 2 tbl. freshly ground pepper
- 2 lemons
- 1 tbl. capers in brine
- 4 fresh, dill sprigs
- 12 ft. kitchen twine



Directions

Light gas grill or George Foreman grill to 350 degrees. Pat the fish dry with paper towels. Rinse the romaine leaves in water, but do not pat dry. Rub 1 teaspoon of oil over the inside (concave side) of each of the lettuce leaves. Place each fillet in the center of 1 leaf (concave side up). Season lightly with salt and pepper. Pour one teaspoon of oil and the juice of 1/2 lemon over each piece of fish, trapping the juices in the leaf. Top with capers, dill, and 1 lemon slice. Place a second leaf over each piece of salmon, fold the ends of the bottom leaf up to keep the juices trapped, and wrap the wet kitchen twine around the leaves to seal the package. Tie the twine in a knot. Place the fish on the cooking grate over direct medium-low, heat, cover, and grill for 5 minutes. Turn the packages over and grill for another 5 minutes. Cooking time will vary accordingly to the thickness of the filets. Approximately 7-9 minutes total.