

# STEAK SPICE SALMON

## Ingredients

1 side of salmon filet, skin removed, rinsed

*Use only half of the following ingredients if making "Half / Half salmon":*

2-3 Tbsp Montreal Steak Spice (Use half this amount if making "half-half salmon")

1 lemon, sliced in thin rounds

## Method

- Preheat oven to 375°

### For Full recipe:

- Place filet in large piece of aluminum foil on a cookie sheet
- Sprinkle Steak Spice over salmon
- Arrange lemon slices over top
- Close up tinfoil into a sealed packet , or if filet too large, place another piece of foil over top & seal all edges

### For Half/Half recipe

- Cut filet in half
- Place each piece on a separate sheet of foil, on a cookie sheet
- Seal the foil around one of the pieces into a tight packet.
- For the second piece, sprinkle with steak spice
- Arrange lemon slices over top
- Seal up foil packet
- **For both recipes: Bake for 20-30 minutes until cooked through**