

Gin and Tonic Baked Salmon



Ingredients

4 salmon fillets, pin boned, skin on	1 tbsp baby capers, drained
1/2 cup tonic	2 tbsp fresh parsley, finely chopped
1/2 cup gin	1/4 cup olive oil
3 lemons, two juiced and zested, one thinly sliced	1 tsp salt
1 shallot, very finely chopped	

Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.

Step 2 – In a mixing bowl, mix together the tonic, half the gin, half the lemon juice and zest, the shallot, the capers and half of the parsley. Pat the salmon fillets dry, place them skin side down into a Weber QWare large casserole dish or frying pan, then pour over the tonic mixture. Place lemon slices over the top of each salmon fillet.

Step 3 – Place the casserole dish into the BBQ, away from direct heat and bake for around 20 minutes.

Step 4 – While the salmon is baking, place the remaining gin into a food processor along with the remaining lemon juice and zest, the remaining parsley, olive oil and salt. Blitz until smooth.

Step 5 – Remove the salmon from the BBQ and serve topped with the gin sauce.

