



# recipe from the brewery

## **Pale Ale Poached BBQ Salmon**

- 1 side salmon (3 - 4 lbs),  
skin on, pin bones removed
- 4 tbsp YellowBelly Pale Ale
- 6 Sprigs fresh tarragon +  
2 tbsp minced
- 2 lemons, thinly sliced
- 2 tbsp sea salt
- 1 tbsp cracked black pepper

Heat barbecue to 250°F. Assemble 3 sheets of foil and spray with vegetable cooking spray.

Pat down salmon with paper towel, season with salt and pepper. Lay salmon skin side down, on top of the foil.

Sprinkle with pale ale and lay tarragon on top. Arrange lemon on top of the herb. Crimp foil down over the salmon.

Lay foil-wrapped salmon directly on the barbecue rack and cook until the color of the flesh has turned from pink to orange, about 45 - 60 minutes.

Remove from barbecue and open the foil. The salmon can be served hot or cold. If serving cold, drain off any excess liquid, reseal and allow to cool in foil.

Remove the lemons and tarragon. Transfer to a serving platter. Sprinkle with minced tarragon and lemon wedges.



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