

COASTAL ISLAND FISHING ADVENTURES

... Your Adventure Starts Here!

Our commitment since day one is to provide you with an exciting and enjoyable, yet a memorable and relaxing experience.



*Campbell River's most recommended
choice in Guided Sport Fishing!*

Whole BBQ Salmon

Works best with a fresh pink salmon or smaller salmon (6-10lbs)

- Cut off head, fins and tail. Thoroughly rinse salmon with cold water and pat dry. Ensure inside the belly is well rinsed and dried too. Place fish on sturdy tin foil, shiny side in.
- Spread butter on the entire salmon and in the belly. Thinly slice lemon in rounds and place inside belly and on the skin. Sprinkle a little dill, salt and pepper on the outside and inside the salmon.
- Wrap salmon in two layers of tin foil and place on pre heated BBQ between 350-400°F. A regular stove can also be used.
- Cook about 20 minutes or until just done and salmon comes off in flakes. Do not overcook. Serve on large platter with cooked lemon wedges.
- If you have cold left over salmon the next day it is excellent mashed up with mayonnaise and served in a pita with salad greens or sprouts!

Coastal Island Fishing Adventures

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