

Slow Roasted Salmon

INGREDIENTS

- 1 4oz Slice of Sizzlefish Sockeye Salmon
 - Fresh Dill
 - 1 Lemon
 - Sea Salt
 - Black Pepper
 - Olive Oil
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- Preheat oven to 275°F.
 - Lightly grease the bottom of a baking dish with olive oil and cover with dill and a few lemon slices (or any blend of herbs you'd like).
 - Place the fish on top of the herbs and lightly coat with olive oil and season with salt, pepper, and a pinch of lemon zest.
 - Bake for 20-30 minutes or until the flesh begins to separate from the skin.
 - Garnish with a little extra sea salt, pepper, and olive oil.