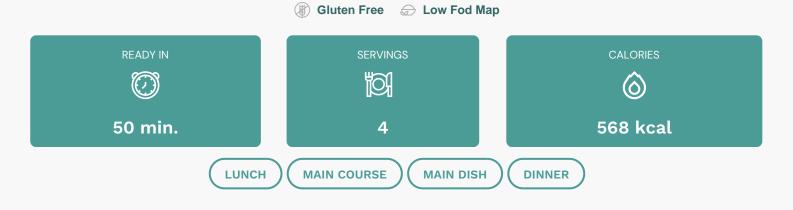


Grilled Salmon with Lemon-Pepper Compound Butter



Ingredients

1 teas	spoon pepper black as needed freshly ground plus more
1 teas	spoon cloves finely chopped (from 2 medium cloves)
1 teas	spoon kosher salt as needed plus more
2 tea	spoons lemon zest finely grated (from 2 medium lemons)
24 ou	unce salmon fillet
8 tab	olespoons butter unsalted at room temperature (1 stick)
4 ser	vings vegetable oil as needed

Εq	uipment
	bowl
	paper towels
	plastic wrap
	grill
	spatula
	grill pan
Di	rections
	Place the butter in a medium bowl and mash it with a rubber spatula until it's very spreadable
	Add the zest, garlic, and measured salt and pepper and mix until thoroughly combined.
	Transfer the butter mixture to a sheet of plastic wrap. Shape it into a log by rolling it up in the plastic wrap, then twist the ends and fold under to seal.
	Place in the refrigerator to harden before using, at least 30 minutes.
	Cut the zested lemons in half and set them aside.
	Heat a grill pan or outdoor grill to medium high (about 375°F to 425°F). Pat the salmon dry with paper towels. Coat both sides of the fillets with oil and season generously with salt and pepper. When the grill is ready, rub the grates with a towel dipped in the vegetable oil.
	Place the salmon on the grill skin-side down, cover the grill, and cook undisturbed until grill marks appear and the skin is starting to crisp, about 2 to 3 minutes. Using a flat spatula, carefully flip the fillets over.
	Place the reserved lemons cut-side down on the grill. Cover the grill and continue to cook until the salmon is just opaque in the center and the lemons have grill marks, about 2 to 4 minutes more. To serve, cut 4 (1/4- to 1/2-inch-thick) rounds of the lemon-pepper butter (you will have some left over). Immediately place a round on top of each piece of fish and serve with the grilled lemon halves to squeeze over the salmon.
	Nutrition Facts
	PROTEIN 24.04% FAT 75.49% CARBS 0.47%

Nutrients (% of daily need)

Calories: 568.47kcal (28.42%), Fat: 47.55g (73.15%), Saturated Fat: 18.2g (113.78%), Carbohydrates: 0.66g (0.22%), Net Carbohydrates: 0.34g (0.12%), Sugar: 0.07g (0.08%), Cholesterol: 153.75mg (51.25%), Sodium: 660.15mg (28.7%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 34.07g (68.13%), Vitamin B12: 5.46µg (90.94%), Selenium: 62.42µg (89.17%), Vitamin B6: 1.4mg (69.82%), Vitamin B3: 13.4mg (66.98%), Vitamin B2: 0.66mg (38.71%), Phosphorus: 348.08mg (34.81%), Vitamin B5: 2.87mg (28.73%), Vitamin K: 28.88µg (27.5%), Vitamin B1: 0.39mg (25.82%), Potassium: 851.11mg (24.32%), Copper: 0.44mg (21.93%), Vitamin A: 771.39IU (15.43%), Magnesium: 51.56mg (12.89%), Manganese: 0.24mg (12.2%), Vitamin E: 1.82mg (12.16%), Folate: 43.64µg (10.91%), Iron: 1.46mg (8.11%), Zinc: 1.13mg (7.53%), Calcium: 32.63mg (3.26%), Vitamin D: 0.42µg (2.8%), Vitamin C: 1.29mg (1.56%), Fiber: 0.32g (1.27%)