

CAJUN SALMON & GRILLED ASPARAGUS {SERVES 4}

INGREDIENTS:

- 4 x fresh salmon fillets
- Homemade Cajun spice
- 2 bunches asparagus spears
- Olive oil
- Salt and pepper
- Fresh lemon juice and extra to serve

METHOD:

1. Rub the Cajun spice onto the flesh side of each fillet. Allow them to marinade for about half an hour.
2. Prepare and light your Cobb Cooker with 1 Cobblestone [see fuel].
3. Place the Griddle and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
4. Snap off the tough ends of the asparagus.
5. Coat the Griddle with olive oil and chargrill the
6. asparagus spears for about 5-10 minutes
7. (depending on thickness), turning every so often.
8. Remove from the griddle and toss in lemon juice, olive oil and season to taste.
9. Place the Dome Cover back onto the Cobb Cooker.
10. Make sure the salmon is at room temperature. Splash a little oil onto the Griddle.
11. Place the fillets skin side up for 2 minutes, turn and repeat.
12. Remove from the heat and serve immediately with chargrilled asparagus and extra lemon wedges.

NOTE: The end result should be a medium rare piece of salmon and overcooking should be avoided.

FUEL:

- Cobb Compact - 1 Cobblestone
- Cobb Premier - 1 Cobblestone or 10 briquettes
- Cobb Supreme - 1 Cobblestone or 10 briquettes
- Cobb Premier Gas - Maximum heat.