

Easy Whole Chinook Salmon

1 whole Oregon Troll-Caught Salmon, head off
1 stick butter
1 bunch green onions, cut
1 bunch mustard greens or spinach, chopped
1 whole onion, sliced
1-2 cloves garlic, crushed
2 tsp Old Bay seasoning, or other seasoning of choice

Cut salmon down backbone and lay open. Place skin-side down on heavy-duty tin foil. Set aside. Melt butter in frying pan, and then add remaining ingredients and sauté lightly. Pour mixture over salmon. Enclose the salmon in the foil. Bake at 425°F for 15 minutes. Reduce oven temperature to low and allow fish to steep in its own juices for 10-15 minutes. When done, salmon will flake easily with a fork. To barbeque, cook over hot coals for 25-30 minutes.