

Grilled Lettuce-Wrapped Salmon

4 Oregon Troll-Caught Salmon steaks, one inch thick
3 Tbsp lemon juice
2 Tbsp white wine
4 tsp olive oil
3 Tbsp capers
¼ tsp dry mustard
Salt to taste
16 leaves green leaf lettuce
String

Set salmon steaks aside. Combine remaining ingredients except lettuce and string; mix well. Pour over salmon and marinate 30 minutes, turning once. Reserve marinade. Blanch lettuce leaves in boiling water for 5 seconds; drain well. Arrange two leaves with stem ends overlapping in center. Spoon 2 teaspoons of the marinade over lettuce. Place one salmon steak on leaves; top with 2 teaspoons of marinade. Place 2 leaves on top as before and tuck edges under steak. Bring bottom leaf edges up. Tie package-style with string. Repeat with remaining three salmon steaks. Place wrapped salmon on well-greased grate 4-5 inches from hot coals and cook 4-5 minutes. Turn and cook an additional 4-5 minutes. Remove string and serve with lettuce peeled back. (Lettuce is for cooking and decorative purposes only.)