

Grilled Whole Oregon Salmon

1 whole Oregon Troll-Caught Salmon
Salt and pepper to taste
Equal amounts of dried marjoram, savory and thyme
Lemon slices
Green onion, cut into 2-inch lengths then split lengthwise
3-5 sprigs of parsley
Vegetable oil

Make three shallow diagonal slashes into each side of the cleaned salmon. Combine salt, pepper, marjoram, savory and thyme, crushing herbs slightly. Rub mixture into belly cavity and on the skin, taking care to rub into the slashes. Fill belly cavity with lemon, green onion and parsley; skewer closed. Baste salmon with vegetable oil. Place in well-greased hinged wire basket and cook 4-5 inches from hot coals. Allow 10 minutes per inch of salmon measured at its thickest point. Baste and turn midway through cooking time. When salmon is browned, test for doneness. Ease onto serving platter. Serve plain or with Sour Cream Cucumber Sauce (see below).

Sour Cream Cucumber Sauce

1 large cucumber, peeled, seeded and chopped (approximately 1 cup)
 $\frac{3}{4}$ cup sour cream
 $\frac{1}{2}$ tsp salt
 $\frac{1}{8}$ tsp pepper
 $1\frac{1}{2}$ tsp chopped green onion
1 tsp minced parsley
1 tsp lemon juice
 $\frac{1}{8}$ tsp dried dill weed

Combine all ingredients. Chill for 30 minutes to blend flavors. Makes approximately 2 cups sauce.