

## Simple Baked Salmon

I like to make my salmon very simply. Its flavor speaks for itself.

When it's not grilling weather, I bake it in the oven at 350°. I put a few lemon slices in the bottom of a baking dish, lay the salmon on top, add a slight drizzle of olive oil, sprinkle it with sea salt and freshly ground pepper, and top it with a few more slices of lemon.

Be careful not to overcook it and remember that meat and fish continue cooking a bit after you take it out of the oven.

To grill it, I like to soak cedar or alder wood planks in water, lay the fish on it, do the same olive oil/lemon/salt/pepper dance, and cook it with the lid closed. The whole neighborhood goes nuts smelling that wood smoke!