

# Roasted Salmon with Mustard Seed Seasoning

Serves 4

*Wood Stone's Pacific Northwest location affords us what we believe to be the finest salmon in the world. Ours comes from the ecologically sound reefnet practices of Lummi Island Wild, which gives us the best possible beginning to a magnificent meal. Roasted to a tender pink in a Wood Stone oven, we think this salmon tastes delicious when cooked to rare or medium rare.*

## Ingredients

- 1 ea. 8-oz. salmon filet, skin on, and de-boned
- 2 tsp. clarified butter
- 3 Tbsp. [Mustard Seed Seasoning](#)
- Lemon wedges

## Method

### Rotisserie: IR Knob set at 7<sup>1</sup>/<sub>2</sub>

- Lightly coat the salmon with clarified butter, then rub Mustard Seed Seasoning over it, thoroughly coating the surface of the fish. Place the salmon skin side down in the fish basket, positioning the filet so the widest end of the filet is at the bottom of the basket.
- Place the u-hook over the fish basket and through the perforated holes at the bottom of the basket. The u-hook should be close enough to the fish to secure it, but not so close as to make indentations in the filet.
- Using the s-hook located at the top of the fish basket, hang the basket in one of the hooks in the GVR. Close the door and set the IR KNOB to 7<sup>1</sup>/<sub>2</sub>. Press the START button.
- Roast until the salmon is flaky and uniformly cooked through. Medium rare salmon has an opaque exterior and a shiny pink-orange interior.
- When the fish is cooked to desired doneness, press the STOP button on the GVR, and carefully remove the fish basket from the GVR. Allow the fish to rest for 10 minutes before serving.

*Squeeze with lemon before serving.*



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