



## SMOKED SALMON WITH CREAMY DILL SAUCE

1 salmon fillet with skin (roughly  
3 pounds, pin bones removed)  
1 tbsp olive oil  
Juice of 1 lime  
1/3 cup fat free plain Greek Yogurt  
3 tbsp mayonnaise  
1 clove garlic, finely minced  
1 tbsp chopped fresh dill  
2 - 3 tsp heavy cream  
1/2 tsp honey  
Salt and ground black pepper  
2 cups of soaked Alder Wood Chips



- In a bowl, mix together Greek yogurt, mayonnaise, garlic, dill, honey, and enough heavy cream to reach desired consistency.
- Season with salt and pepper to taste.
- Fill the smoker tray with thoroughly soaked and drained wood chips preferably Alder.
- Turn all knobs on your Alfresco Grill to "OFF" and then turn on the gas supply.
- Lift the hood, depress the igniter button and immediately push and turn the Smoker control knob 90° counter-clockwise to "ON" position.
- Wait for the burner to light. Adjust the temperature and set it to "MAX".
- Replace the smoker tray into the grill and close the hood. Smoke should begin in about 20-30 minutes.
- Place your salmon fillet in an aluminum foil boat, skin side down.
- Sprinkle salmon with olive oil, then juice of one lime, then ground black pepper.
- Close boat but leave a portion open at the top so that the smoke can seep in.
- Smoke for 40-45 minutes with the grill lid closed. Salmon is done when almost opaque throughout but pink in the center.
- Remove from grill and serve with creamy dill sauce.