

# BEAUCLAIRE

## OUTDOOR COOKING

### Meal Suggestion

## Hot Smoked Salmon

Served with chive & lime yoghurt dressing

#### Dressing:

175 ml natural yoghurt  
1 tsp olive oil  
1 tbs chopped fresh chives  
Juice of a large lime

Method: Combine all the ingredients and set aside in a fridge until required



1 x salmon fillet per person

Leave skin on as this helps keep the fish in one piece when serving.

Method: Place salmon fillet skin side down on lightly oiled trivet in a roasting tray.

Light the burner, place dome over griddle and allow to heat for 5 mins.

Place tray under dome for 15 mins but don't lift lid.

Serve with chive flowers and dressing.



[See our video 'How to use your Beauclaire as a smoker'.](#)