**AIHS SALMON BAKE** (Instructions from Ron Musak via Paul Oppenheim, 5/30/21)

**SALMON SAUCE:**

1 quart olive oil

1 pound butter

1 pound margarine

Costco sized (huge amount) bacon bits

Tarragon (green herb) – may be some in storeroom

Lowery’s season salt

Pepper

**COOKING:**

1. At 9am start three (one at either end and one in the middle) piles of 2 foot of dry alder
2. Light with torch
3. After fire is going well, smooth out the piles
4. Make sure to only cook over coals and not open flame
5. As alder burns down, fill in with green alder
6. Collect fat cut off from rib cooking to wipe down grills
7. Use two sets of grills. Each set consists of two grills. Sandwich the salmon between two grills and cook with the skin side down until ¾ of the way done and then flip
8. Load up second set of grills while the other is cooking. Only have one set over the fire at a time