

## **Yuengling Light BBQ Grilled Salmon Packets**

Yield 4 Portions

### **Ingredients**

- 4 ea 6 oz. salmon fillets
- 1 ea Yukon gold potatoes, sliced
- 4 ea Tarragon sprigs
- 1 oz Shallots, minced
- 1 oz Garlic, minced
- 1 ea Vidalia Onion, sliced
- 8 oz Black and Tan BBQ Sauce
- 2 oz Yuengling Light
- Salt and Pepper to taste

### **Procedure:**

- Lay out 2 each 12"X 18" pieces of heavy duty aluminum foil.
- Place two slices of potato in the middle of the foil.
- Stack 1oz of sliced Vidalia onion on top of potato.
- Place one fillet of fish on top of onion.
- Spread 2oz Yuengling Black and Tan BBQ Sauce on top of fish and sprinkle with garlic and shallot, tarragon sprig, and season to taste with salt and pepper.
- Fold both edges of the foil on the top of the stack.
- Fold both ends tightly creating a pocket with the fish inside.
- Before closing completely add 2oz of Yuengling Light and close tightly.
- Place on grill and cook until you hear the beer boiling, then place on shelf and cook with indirect heat for 15 minutes.
- Serve in the pocket or remove and place on plate.

This is a great all in one technique that can be used for all grilling events. Portobello Mushrooms is a great alternative for the Yukon Potatoes.

Garnish with tarragon, and tomato concasse.

This recipe is provided by All-N-Food LLC. For more recipes using Yuengling BBQ and Wing Sauces please visit our website at [www.all-n-food.com](http://www.all-n-food.com)