

Indian-style Salmon Bake

Frame

Ingredients

Method

Purchase frame parts: At a lumberyard, have wood cut to specific lengths. You will need two pine 1-by-1s (each 6 to 7 ft. long), five pieces of 1/4- by 1/2-inch pine screen molding (each 18 in. long), and 2 feet of 22-gauge (or heavier) wire.

Fireproof wood: Soak frame pieces in water at least two hours. If you don't have a container long enough to immerse the wood, wrap the parts of the long stakes that will be exposed to fire in a thick layer of wet towels, seal with foil or plastic wrap, and saturate towels as needed.

1. To start, gather the soaked frame pieces, salad oil and a brush, wire, wire cutters, pliers, and fish.
2. Lightly brush salad oil onto a 24-inch section of one side of each of the long stakes, starting at one end. Lightly oil one side of each short wood piece.
3. Lay one long stake on a table, oiled side up. Starting about 5 inches from the end of the oiled part of the stake, lay three short pieces, oiled side up, about 5 inches apart across it.
4. Center salmon, skin down, on frame, wide end pointed toward middle of stake. Adjust short wood pieces so fish overlaps frame by 2 to 3 inches on each end.
5. Lay the two remaining short wood pieces, oiled side down, across the salmon between the short pieces under it--in effect weaving the fish in place.
6. Place second long stake, oiled side down, directly over the one beneath the

salmon. Wrap wire around top ends of stakes and twist tightly to secure.

7. Wrap wire around stakes at the other end of the fish. Twist wire tightly to secure.

Source: Sunset Magazine (Servings: --)
