



## “OKLAHOMA” JOE DAVIDSON’S WORLD CHAMPIONSHIP RECIPES

### Champion Canadian Salmon

Serves: 12 – 20 servings

Cook Time: 2 hrs

*In the summer of 1993 my wife, Page and I went up to Vancouver Canada to cook at the Canadian BBQ Championship. It was a wild trip to say the least. We flew into Seattle to meet up with an associate of mine who had an Oklahoma Joe’s Trailer and then drove up to Vancouver. Did you know that pistols are not legal in Canada? I didn’t know either until we went through customs. Oh well that’s another story. We did make it to cook in the BBQ Contest and after winning that, I was looking at the new big fancy cookers that were arriving. Chefs from all over Canada were converging on the lot to compete in the Canadian Salmon Championship, so I had to go see what they were up to. As they described their cooking methods of slow smoking, poaching and the more elaborate styles of cooking, with a wink to Page, I informed them that I did not even know what a salmon was. Then I asked them if it was too late to enter the contest. In general, they all laughed and winked at each other as I paid my entry fee. Being that I had stayed up all night the night before, I made my way up to the room to get a good night’s sleep as they stayed up nursing their salmon all night long. The next morning, I started cooking the salmon at 10:30 AM with a 12 Noon turn-in. Along with glances and funny looks from the chefs I made turn in at Noon. When the smoke cleared, I won the Canadian Salmon Championship. Upon receiving the award, I announced “To think yesterday I did not know what the hell a salmon was, and today I’m the Canadian Salmon Champion”. **I’d like to personally thank the Mounties that escorted me out of the country alive!***

#### Ingredients:

3 fillets of Salmon, skin on (3-pound fillets)  
3 sticks of butter  
2 lemons  
¼ cup dill weed  
½ cup Joe’s Original BBQ Seasoning

#### Directions:

- Preheat grill to 275-300 degrees using lump charcoal and hickory chunks
- Gently wash fillets and lay on buttered foil boat or aluminum pan.
- Apply Joe’s BBQ Seasoning sparingly to fillets



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- Gently sprinkle dill weed over fillets
- Lay patties of butter over fillets
- Cook at 275-300 degrees for 1 ½ hours
- Remove from grill when fish is just becoming flaky and baste with the following sauce

### **Directions for basting sauce for Salmon**

- In a separate foil pan or boat add 2 sticks of butter, 1/8 cup of dill weed, juice from 2 lemons, and 2 tbsp Joe's Original BBQ Seasoning
- Melt on the grill stirring occasionally, remove when blended and melted