BBQ Spiced Salmon

Description

The salmon takes on lots of our favorite BBQ flavor and is perfectly crispy. Then topped with some bright and fresh sweetness and even a little spicy kick…

Ingredients

- 1 1/2 lb fresh salmon boneless filet
- 1 tbsp brown sugar
- 1/2 tsp smoked paprika
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp chili powder
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/8 tsp cayenne pepper

Instructions

Preheat the broiler on your oven to the highest setting, moving the oven rack to just underneath the broiler.

In a bowl, mix spices, salt and pepper together until throughly combined.

Summary

Yield: 2
Prep Time: 20 minutes
Category: Seafood
Cuisine: American

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Rub spices over salmon (I actually just did one side because I tend to buy salmon that has skin on, so feel free to spread it out if your salmon is skinless.) evenly

and place on a non-stick baking sheet or broiler pan.

Broil for 6-8 minutes (for fish that is about one inch thick), turning once if desired.

I actually prefer not to flip my salmon, as we love the crispy crust that one side gets.

Serve immediately