

Broiled Salmon

Great Alaska Seafood

Signature Seafood Recipe



Both Alaska Tim's Smoked Salmon Rub
and
Alaska Lemon Caper Salmon Sauce
Are available on our web site.

www.Great-Alaska-Seafood.com

866-262-8846

Ingredients:

1-2 (8oz.) Salmon Fillets (Sockeye or King)

Olive Oil

Tim's Wild Salmon Rub

Alaska Lemon Caper Salmon Sauce (Optional)

Note: You will need clean needle nose pliers

Directions:

Remove any bones from your salmon fillet by using needle nose pliers.

Brush fillet with olive oil and sprinkle liberally with Alaska Tim's Smoked Salmon Rub.

Let the salmon rest for 30 minutes.

Preheat broiler about 10 minutes before cooking.

Place under broiler for 10 minutes for King Salmon & 8 minutes for Sockeye & Silver Salmon, skin side down.

Warm the Lemon Caper Salmon Sauce ahead of time by placing the jar in hot water for 10 minutes.

Pour Lemon Caper Sauce over the top of plated salmon.

This will be your new favorite recipe!!

You can also make this recipe without the lemon caper sauce, which is also delicious.