



Alaska Tim's Broiled Salmon

- 4 Salmon Fillet Portions (King, Sockeye, or Silver)
- Olive or Avocado oil of good quality
- or 1 Whole Side Fillet (Sockeye or Silver)
- Tim's Salmon Rub

Prep Time: 10 min.

Cook Time: 10 min.

Servings: 4

1. Take your salmon fillet, rinse with cold water and pat completely dry using paper towels. Remove any bones with needle nose pliers. Brush fillet with olive or avocado oil and sprinkle liberally with Alaska Tim's Salmon Rub.

2. Preheat broiler (high broil) about 10 minutes before cooking.

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

4. (Optional) Remove salmon from the oven and pour Lemon Caper Sauce over the top. (Warm sauce ahead of time by placing the jar in hot water for 10 minutes.) *This will be your new favorite recipe!*

To check for doneness, lightly open the middle section of the thickest part of the fillet. A cooked fillet will be firm and easily flake. Remember, the fish will continue to cook after you take it out of the oven.



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