



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

<http://www.watgbbq.com/>

Tsunami Salmon with Maple Sauce

(An Original Recipe from Who Are Those Guys?)

This recipe I just threw together one night for dinner with Jo. We liked it so much we have cooked it again and again, even for guests. It is very easy to make and goes well with a nice brown rice and sautéed asparagus. My wine suggestion would be a light merlot.

Serves 4

Ingredients

1.5 lb salmon filet, skin on
Dizzy Pig Tsunami Spin Rub
½ cup beef stock
¼ cup pure maple syrup
2 tablespoons unsalted butter
Olive oil

Directions

Rinse filets, pat dry.

Drizzle both sides with a light coating of olive oil

Coat all but the skin side with Tsunami Spin Rub

Let stand for 15 minutes while you prepare a medium-high heat grill

Sauce

Prepare sauce by combining the syrup and stock together in a sauce pan

Reduce by 2/3

Whisk in butter

Keep warm until ready to use

Salmon

Drop fillets onto hot grill skin side down for approximately 5 minutes

Flip fillet, removing skin at the same time.

Grill seasoning side down for 5 minutes.

Remove from heat after 5 minutes; let rest, tented in aluminum foil for 3 minutes before serving. Serve fish with warm maple sauce spooned over fillets.