

BLACKENED GRILLED SALMON RECIPE

TENDER GRILLED SALMON COATED IN A SMOKY HOMEMADE BLACKENING BLEND FEATURING HICKORY SMOKED SEA SALT AND HICKORY SMOKED LEMON PEPPERCORN, FINISHED WITH FRESH LEMON.



				
PREP TIME 10 MIN	COOK TIME 8-12 MIN	TOTAL TIME 20 MIN	SERVINGS 4	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREPARE THE GRILL

- PREHEAT YOUR GRILL TO MEDIUM-HIGH HEAT.
- CLEAN THE GRILL GRATES THOROUGHLY AND LIGHTLY OIL THEM TO HELP PREVENT THE SALMON FROM STICKING.

STEP 2: MAKE THE BLACKENING SEASONING

- IN A SMALL BOWL, COMBINE THE HICKORY SMOKED SEA SALT, HICKORY SMOKED LEMON PEPPERCORN, SMOKED PAPRIKA, GARLIC POWDER, ONION POWDER, DRIED OREGANO, AND CAYENNE PEPPER IF USING.
- MIX UNTIL THE SEASONINGS ARE EVENLY DISTRIBUTED.

STEP 3: PREPARE THE SALMON

- PAT THE SALMON FILLETS DRY WITH A PAPER TOWEL.
- LIGHTLY COAT EACH FILLET WITH OLIVE OIL OR MELTED BUTTER. THIS GIVES THE SEASONING SOMETHING TO ADHERE TO AND HELPS DEVELOP THE FLAVORFUL EXTERIOR WE'RE LOOKING FOR.

STEP 4: SEASON GENEROUSLY

- SPRINKLE THE BLACKENING MIXTURE EVENLY OVER THE SALMON.
- GENTLY PRESS THE SEASONING ONTO THE SURFACE SO IT STAYS IN PLACE WHEN THE FISH GOES ONTO THE GRILL.

STEP 5: GRILL THE SALMON

- PLACE THE SALMON ON THE PREHEATED GRILL.
- COOK FOR APPROXIMATELY 8-12 MINUTES TOTAL, DEPENDING ON THE THICKNESS OF THE FILLETS, CAREFULLY TURNING IF YOUR GRILLING METHOD REQUIRES IT.
- THE OUTSIDE SHOULD DEVELOP A DEEPLY SEASONED, BROWNE CRUST WHILE THE INSIDE REMAINS MOIST AND TENDER.

INGREDIENTS

- 4 SALMON FILLETS, ABOUT 6 OZ EACH
- 2 TABLESPOONS OLIVE OIL OR MELTED BUTTER
- 1½ TEASPOONS HICKORY SMOKED SEA SALT
- 1½ TEASPOONS HICKORY SMOKED LEMON PEPPERCORN
- 2 TEASPOONS SMOKED PAPRIKA
- 1 TEASPOON GARLIC POWDER
- 1 TEASPOON ONION POWDER
- ½ TEASPOON DRIED OREGANO
- ¼ TEASPOON CAYENNE PEPPER, OPTIONAL
- FRESH LEMON WEDGES, FOR SERVING

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- HICKORY SMOKED SEA SALT
- HICKORY SMOKED LEMON PEPPERCORN



BLACKENED GRILLED SALMON RECIPE CONT'D

WHAT TO SERVE WITH

- GRILLED ASPARAGUS
- ROASTED VEGETABLES
- GRILLED ZUCCHINI
- FRESH GREEN BEANS
- RICE OR SEASONED RICE
- ROASTED POTATOES
- COWBOY POTATOES
- GRILLED CORN ON THE COB
- COLESLAW
- GARDEN SALAD
- BAKED POTATO
- FRESH CRUSTY BREAD

STEP 6: REST

- REMOVE THE SALMON FROM THE GRILL AND LET IT REST FOR A FEW MINUTES.

STEP 7: FINISH WITH LEMON

- SERVE THE SALMON WITH FRESH LEMON WEDGES AND SQUEEZE THE LEMON OVER THE FISH JUST BEFORE EATING.

🔥 SMOKEHOUSE KITCHEN TIPS:

- PAT THE SALMON DRY. REMOVING EXCESS SURFACE MOISTURE HELPS THE OIL AND SEASONING ADHERE AND ENCOURAGES BETTER BROWNING.
- DON'T BE SHY WITH THE SEASONING. BLACKENED SALMON SHOULD HAVE A NOTICEABLE COATING OF SEASONING ACROSS THE SURFACE.
- WATCH YOUR GRILL TEMPERATURE. YOU WANT ENOUGH HEAT TO CREATE GOOD BROWNING WITHOUT SCORCHING THE SPICES BEFORE THE SALMON COOKS THROUGH.
- USE MELTED BUTTER FOR ADDITIONAL RICHNESS. OLIVE OIL WORKS VERY WELL, BUT MELTED BUTTER ADDS ANOTHER LAYER OF RICHNESS THAT COMPLEMENTS BOTH SALMON AND BLACKENING SPICES.
- ADJUST THE CAYENNE TO YOUR TASTE. LEAVE IT OUT FOR A Milder BLACKENING BLEND OR USE THE FULL ¼ TEASPOON FOR ADDITIONAL HEAT.
- FINISH WITH FRESH LEMON. THE ACIDITY IS MORE THAN GARNISH—IT PROVIDES IMPORTANT BALANCE AGAINST THE RICH SALMON AND SMOKY SEASONING.