



BARBEQUED SALMON FILLETS

4-6 salmon fillets

Cooking spray

1 Tbsp. **Lemony Dill Seasoning**

1 tsp. Salt

1 tsp. pepper

Dilly-Licious Mustard Mayonnaise

1/3 cup mayonnaise

1 Tbsp. **Dilly- Licious Dill Pickle Mustard**

Combine mayonnaise and mustard.

Season salmon fillets on both sides with salt and pepper. Preheat grill to medium heat, place a sheet of foil on the grill and pierce with a few holes. Spray the foil with oil. Place salmon on the foil, sprinkle with **Lemony Dill Seasoning** and cook for 4- 5 minutes, then flip and cook for five minutes more. Brush with Dilly-Licious Mustard Mayonnaise and cook for an additional 3 minutes.

*If your fillets have skin on them cook skin side first.

