
Southern Barbequed King Salmon Fillet

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

Preparation Time: 2 hours

Start to Finish Time: 2 hours 15 minutes

2 pounds fresh king salmon fillet
salt and pepper, to taste

SAUCE (yield 1 quart)

1 28 ounce can tomato sauce

1 1/2 quarts water

1 cup onion, chopped

1 28 ounce can tomato paste

1/2 cup vinegar

1 teaspoon salt

2 tablespoons chili powder

2 teaspoons black pepper

1/4 cup worcestershire sauce

2 dashes tobasco

1/2 cup dry mustard

1 cup brown sugar

1 cup pure maple syrup

Prepare the barbeque sauce by placing all of the sauce ingredients in a large pot. Bring ingredients to a boil. Turn down to a simmer. Simmer for two hours or until sauce becomes thick.

To prepare the salmon for grilling, skin salmon fillet. Salt and pepper the salmon. Prepare the grill for cooking by preparing a medium hot fire. When the grill is hot scrape the grates clean. Next take a paper towel with two tablespoons of oil on it and oil the grates of the grill. Be careful for flare ups when doing this.

Place the salmon on the grill skin side up. Close cover. Salmon will take about 5 minutes per side depending on the thickness of the fillet. When you turn the salmon, brush it with barbeque sauce. Brush the salmon with barbeque sauce again just before removing it from the grill.

Yield: 2 pounds

Serving Ideas: Serve with grilled red potatoes and corn on the cob!

Seafood Entrees