

SPOTLIGHT RECIPE

CAJUN SALMON

SERVES 20

INGREDIENTS

- 10 teaspoons garlic powder
- 10 teaspoons smoked paprika
- 5 teaspoons cayenne pepper
- 5 teaspoons onion powder
- 5 teaspoons cracked black pepper
- 2 1/2 teaspoons salt
- 2 1/2 teaspoons crushed red pepper flakes
- 1 pound unsalted butter, room temperature
- 8 ounces honey
- Twenty 4-ounce salmon fillets
- 3 ounces canola oil
- Parsley or cilantro, chopped, for garnish



DIRECTIONS

Preheat a grill or grill pan for 6 to 8 minutes.

In a small bowl, combine the spices to prepare the Cajun seasoning.

Whip the butter for 2 minutes until light and fluffy. Add the honey and cream together until smooth. Mix in half of the Cajun seasoning.

Pat the salmon fillets dry on both sides with a paper towel. Rub all over with the oil, then season with the remaining Cajun season to taste.

Cook the salmon on the grill or grill pan for 6 to 8 minutes on each side until opaque and flaky and the salmon reaches an internal temperature of 130 F to 135 F.

Turn off the grill (or stove if using a grill pan) and place a generous dollop of Cajun honey butter on top of each fillet.

Allow to melt for about 30 seconds, then use the back of a spoon to spread the butter all over the top of the salmon. Flip, and repeat on the other side.

Garnish with chopped cilantro or parsley.

Sides

Dirty Rice • Wilted Kale

