

# Grilled Salmon



## **Salmon Stockyards Trail Dust**

Preheat grill or Smoker to 350 degrees Fahrenheit. Just before grilling (or a few hours before if you prefer), sprinkle Stockyards Trail Dust on Salmon heavy like a rub. Do not season the skin on side. Place your Salmon directly on the grill, skin side down. Grill for about 20 minutes. Flip Salmon over briefly to get grill marks on both sides. Remove from grill when it's flaky. It's ready to serve!

Note: Pairs well with "Norma's Mango Salsa"