

Charred Sugar – Crusted Alaska Salmon

Servings: 4 To 6

Ingredients

Dry Sugar Rub:

- 2 tablespoons sugar
 - 1 tablespoon chili powder
 - 1 tablespoon black pepper
 - ½ tablespoon ground cumin
 - ½ tablespoon salt
 - ¼ teaspoon dry mustard, dash of cinnamon
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- 4 to 6 skinless Alaska Salmon Fillets (4 to 6 oz. each)
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- 2 tablespoons canola oil
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- ¼ to 1/3 cup hot Chinese – style or Dijon – style mustard, if desired.

Instructions

- Blend all ingredients for Dry Sugar Rub. Generously coat one side of each Alaska Salmon Fillet with mixture.
- Blend Heat oil in large heavy pan over medium-high heat. Carefully place salmon fillets in pan, seasoned side down. Cook about 2 minutes to sear; turn fillets over. Reduce heat to medium and continue cooking 6 to 8 minutes. Cook just until fish is opaque throughout. Serve salmon with mustard if desired.

Times: Prep time: 10 minutes, Cook Time: 10 minutes