

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**

- **4 to 6 skinless Alaska Salmon Fillets (4 to 6 oz. each)**

- **2 tablespoons canola oil**

- **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