

Barbecued Salmon

Recipe courtesy Earl's Gone Wild

Prep Time: 25 min.

Inactive Prep Time: 30 min.

Cook Time: 25 min.

Level:
Easy

Serves:
4 servings



Salmon is an excellent grilling choice for the times you wish for a lighter meal that will only take about an hour to cook. You may choose to use any firm fish you wish for this recipe, mahi mahi and tuna work quite well too!

Ingredients

2 large wild salmon filets (about 1 lb. each)
1 TBSP Earl's Gone Wild Cal-Spice™ Seasoning
2 tablespoons of Canola or Olive oil
2 cups Earl's Gone Wild California Barbecue sauce
1 cup smoke chips, apple, pecan, oak, or your favorite smoking wood

Cooking notes

Place the wood chips in a bowl, and fill bowl with water until the wood chips are covered. These need to soak for 1 hour prior to use. Drain water before using.

Important: For tips on how to properly set up your barbecue for indirect cooking, go to www.earlsgonewild.com

Cooking steps

- 1) Rinse the salmon gently under cold running water, drain off excess water and dry with a paper towel. Place salmon in a glass or non-reactive container. Rub or brush the salmon with the Canola or Olive oil. Now lightly sprinkle the spice mixture on the salmon filets. Place the container with the fish in the refrigerator for at least 30 minutes, or up to 2 hours. When you are ready to cook the salmon, remove from the refrigerator 15 min. prior to use.
- 2) Preheat your charcoal grill using indirect heat; the salmon will not be placed directly over the coals or burner. You will need about 40 charcoal briquettes, this will cover about a third of the bottom grill. Using a chimney or pile, light the coals and wait until they are glowing red. Dump the hot charcoal out on the grate under one side of the grill, and then wait about 5 minutes for the coals to get a gray ash coating. A gas grill can also be used, heating the outside burners. Smoke chip boxes are available for the gas grill.
- 3) If using charcoal, place the wood chips on the coals. Oil your grill grate, and then place the salmon filets skin side down on the grill, making sure not to place directly over the hot coals. Cover the grill and open bottom and top vents half way.
- 4) Warm the barbecue sauce in a saucepan. Place half in a serving bowl for later. Use the other half to baste the salmon during the last couple minutes of cooking. Salmon will take about 10 to 15 minutes to cook.
- 5) Place the salmon on a warm serving platter with the remaining EGW barbecue sauce on the side.

Serving suggestions: Your choice of salad, rice, beans, cornbread, or fruit.