

# Glazed Salmon – Traeger Style

Grab some Fresh Salmon, Fire up the Traeger and let's get cooking. This fun and easy recipe will satisfy the HANGRY PANGS for sure. The awesome flavor of Salmon, the amazing wood fired enhancement and the finishing touch of some spices, herbs, brown sugar and honey. Here Fishy Fishy!! Happy Cooking, Chef J

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 4 People

Prep time: 10 Minutes

Cook time: 90 Minutes cooking time (With Smoke time included)

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
4ea	Salmon, Coho Filets, 7oz wt ea	Skinned
2 Tbsp	Oil, Olive	
Taste	Rub a Dub, 5280 Culinary	
Taste	Fishy Fishy, 5280 Culinary	
Taste	Brown Sugar, Dark	
Taste	Fire Honey, 5280 Culinary	
1ea	Lemon, Fresh	Cut into Wedges for finishing

## Prep Directions:

- Follow Prep Notes Above

## Cooking Directions:

- If desired mix the Rub A Dub, Fishy Fishy and Brown Sugar in a bowl
- Make sure the salmon has been skinned and any excess brown fat is trimmed off
- Lightly coat each side of the Salmon with oil
- Using the mixed rub above, coat both sides of the salmon and place on a plate into the fridge
- Allow to sit with the rub on for 20 minutes or while Traeger is preheating
- Load Traeger with Reserve Blend Pellets
- Pre heat Traeger to 180 degrees
  
- Open the Traeger and add the salmon, using the veggie pan to prevent any sticking
- Smoke at 180 degrees for 45-50 minutes or until desired smoke level is achieved

- Turn Traeger to 375 degrees and cook salmon until internal temperature of 145-150 degrees
- \*\*\*\* DURING LAST 5 MINUTES OF GRILLING, Drizzle with Fire Honey to GLAZE \*\*\*\*
- Remove from Traeger and using a spatula remove fish from the grilling pan
- Serve with Polenta cakes or roasted potatoes, also great with Pineapple Salsa

### ***Shopping List (Products Used):***

- |                                |                          |
|--------------------------------|--------------------------|
| • Fishy Fishy, 5280 Culinary   | <b>Ace SKU – 8561938</b> |
| • Rub A Dub Rub, 5280 Culinary | <b>Ace SKU – 8562050</b> |
| • Fire Honey, 5280 Culinary    | <b>Ace SKU - 8017719</b> |
| • Traeger Ironwood, 650        | <b>Ace SKU – 8016778</b> |
| • Reserve Blend Pellets        | <b>Ace SKU – 8015887</b> |