



Spice Rubbed Salmon

Ingredients

1 lb Salmon

Tom Douglas Rub with Love Salmon Rub

1 lemon, sliced

Cedar grill plank

Directions

Preheat grill for medium heat, about 350°F.

When grill is hot, place water-soaked cedar grill plank on your grill.

Rinse salmon over cool water, pat dry, and season the salmon to your liking with the Rub with Love salmon mix. Then add slices of lemon on top.

Place the salmon on your cedar grill plank and then cover the grill.

Grill the salmon for about 12-15 minutes. You can tell it's done when it's uniformly pink in the center.

Remove salmon and cedar plank from grill and enjoy!