

Honey Garlic Glazed Salmon



Ingredients:

Salmon
Honey
Soy Sauce
Brown Sugar
Lemons/ Lemon Juice
Lemon Pepper
Seafood Blackening from Spice and
Tea Exchange
Minced Garlic

Red Pepper Flakes
Seasoned Salt
Garlic Salt
Paul Prudhomme Magic Salmon
Seasoning
Pepper
Paprika
Butter
Slap Ya Mama Mild

Let's Get It!

1. In a bowl, mix Honey, a few scoops of Brown Sugar, Soy Sauce, Red Pepper Flakes, Garlic Salt, and a few drops of lemon juice together.
2. Wash Salmon and then cut it into servable strips. Season with Seasoned Salt, Lemon Pepper, Garlic and Onion Powder, Slap Ya Mama, Seafood Blackening seasoning, Magic Salmon Seasoning, Pepper, and Paprika
3. Melt half a stick of butter with 3 scoops of Minced Garlic in a large skillet

4. Add Salmon to skillet and cook both sides for 3 minutes.
Whatever you side you desire to be the "top" is which side you should cook first. *(the goal here is to slightly undercook the Salmon so we don't overcook it when we put it in the oven)*
5. Add Honey glaze to Salmon and cook stovetop for 2 more minutes. While salmon is cooking, use a spoon to continuously coat the Salmon with the Glaze
6. Broil Salmon at 500° for 2-3 minutes
7. Remove from oven and spoon Glaze over the Salmon a few more times
8. Serve and Enjoy!