

## Wood Grilled BBQ Salmon

Servings: 4

Prep 15 minutes Cooking time 15 minutes

1 tablespoon of Dijon Mustard

1 tablespoon of maple syrup

1 tablespoon olive oil

4 Teaspoons Ribs Within Rub4All Rub

Or Rub Mix (Combined)

1/2 teaspoon sugar

1/2 teaspoon salt

1/4 teaspoon pepper

3/4 teaspoon of chili powder

1/4 teaspoon of cayenne (for hotter mix)

4 skin on salmon fillets, 6 to 8 ounces and 1/4" thick (this seems very thin for a piece of fish that big)

Special Equipment: 2 Aluminum 1/2 pans (provide measurement or use "catering pans" or both for people who are not familiar) with 12-15 slits cut in the bottom using a steak knife

Soak wood chips in water for 15 minutes. When chips are soaked, place half of the chips in each pan in a single layer.

Preheat grill to high

In a small bowl, combine mustard and maple syrup and set aside.

Pat salmon dry with paper towels.

Brush flesh side of salmon with oil and sprinkle with Rub4All or rub mix and allow to stand for 5 minutes.

Place salmon skin side down on top of the wood chips, 2 filets in each pan

Place both pans of salmon over a hot fire and grill, with the lid closed, until you just start to see some white liquid start to come to the surface, about 8-10 minutes. (the wood chips will deflect a lot of heat

Brush salmon lightly with mixture of Dijon mustard and maple syrup, and close grill for 2 minutes.

Remove fish from the grill by sliding a metal spatula between the skin and the flesh of the fish Transfer to serving platter. Serve immediately.