

Suggested Product:
Jalapeno Glaze – Salted Sesame Glaze

Spicy Apple Grilled Salmon

1 pound salmon fillet, skinned	1 tablespoon Jalapeno Glaze
1 table spoon apple juice	1 tablespoon melted butter

If grilling, lightly butter or grease tinfoil or grilling pan. If broiling or sautéing, generously oil baking dish or sauté pan. Place salmon in center of pan or foil. Mix all other ingredients. Pour over salmon. Grill or cook to desired doneness; approximately 8 to 12 minutes.

Serving suggestions: Serve with mustard and crackers.

Recipe by: THIRD COAST GIFTS / JALAPENO GOLD
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