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## **Troll-Caught King Salmon with a Sweet & Spicy Brown Sugar Lemon Rub**

### **Ingredients:**

1 pound of Troll-Caught King Salmon from The Fish Folks  
2 Tablespoons of brown sugar  
zest from 1 organic lemon- reserve the lemon juice  
1 teaspoon of good quality olive oil  
1/8 teaspoon of lemon pepper  
1/8 teaspoon of crushed red pepper flake (optional)  
salt to taste

### **Directions:**

Mix the brown sugar, lemon zest, olive oil, lemon pepper, crushed red pepper flake, and salt to create a paste. Rub the brown sugar paste over the top of the Troll-Caught King Salmon. Bake at 400° for 10 minutes, then broil on high for 2 minutes to finish cooking. A delicious sweet and spicy crust will form on top of the salmon. Cooking times will vary slightly based on the thickness of the salmon. The salmon will be flaky and moist. This is a perfect dish to entertain with and a favorite of The Fish Folks. Finish the salmon with a squeeze of fresh lemon and serve over a bed of spinach or your favorite side dish.

**Servings:** 2 per pound of salmon