



Sticky Savory TBQ Salmon

Ingredients

2 whole salmon fillets

OR

6 salmon steaks

1/3 cup TBQ Zesty Sauce
and/or
TBQ Honey Sauce

Assorted cut raw vegetables



Directions

1. Rinse and dry salmon pieces.
Place each piece on a sheet of aluminum foil.
2. Brush liberally with TBQ Zesty Sauce or TBQ Honey Sauce over the entire salmon piece on both sides.
Add raw vegetables of your choice.
Wrap foil around salmon and roll foil at top to make air tight.
3. Bake or grill at 350°F 15-20 minutes.
4. Open foil and broil exposed until crispy.