

Salmon Portions with Dry Rub Seasoning

4 Fresh Salmon Portions (7-8oz – ¾" thick) – I find these in the butcher block

2 tsp. Lemon Pepper

1 tsp. Garlic Powder

1 tsp. dry whole tarragon

1 tsp. dry whole basil

1 tbsp. paprika

1 tbsp. kosher salt

2 tsp. light brown sugar

Mix all with a fork or whisk. Rub on fish all over – press onto fish. Put fish in refrigerator, uncovered, for at least 2 hours.

Bake on a cedar plank, stone, or baking dish at 375* for 20-30 minutes (until fish registers 120*-130* on meat thermometer).