

SMOKED GLAZED SALMON

Prep time: 15 mins | Smoke Time: 25 mins | Smoker Temp: 200 F

You won't believe how easy this Grilled Salmon is! The 'Deez Nuts' Honey Pecan rub by Meat Church is perfection. It's ready in about 30 mins with just three ingredient! Enjoy.

INGREDIENTS:

- 2 Salmon Fillets
- **Meat Church Deez Nuts Honey Pecan Rub**
- ½ stick Butter, melted
- 1 cup Maple Syrup
- Butcher Paper or Grilling Planks*
**only required IF the salmon does not have the skin on*

DIRECTIONS:

- Preheat wood pellet smoker to 200 F.
- For Salmon with Skin On:
 - Brush skin with small amount of vegetable oil so they don't stick to the grates.
- *For Salmon with NO skin:
 - Place the fillets on grilling planks or butcher paper.
- Season fillets generously with **Meat Church Deez Nuts Honey Pecan Rub**.
- Place directly on grill and probe the thickest part of the salmon.
- While the salmon is smoking, melt the butter and mix in the maple syrup until well combined.
- Once the salmon reaches an internal temperature of 120 F, glaze with butter and maple syrup mixture. We glazed the fillets about 3 times a couple minutes apart.
- Remove from the grill when you reach an internal temperature of 130 F.
- Allow to rest for 10-15 minutes.



ENJOY!

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