



GOURMET BBQ SAUCES

## GRILLED CATTLE BOYZ SALMON WITH LIME (Original & Pepper Blend Seasoning)

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### **Marinade**

- 3 tablespoons Cattle Boyz Original BBQ Sauce
- 1 tablespoon fresh lime juice
- 1 tablespoon vegetable oil
- 4 salmon steaks
- course kosher or sea salt
- Cattle Boyz Pepper Blend Seasoning
- Lime wedges as an accompaniment

In a small bowl, whisk together the marinade ingredients. Put the salmon in a shallow dish or plastic bag and pour the marinade over it, coating the salmon well. Let it marinate and season the salmon with salt and Pepper Blend. Preheat a grill, or broiler with rack in the top position. Brush the preheated grill with oil and grill the salmon (or broil it on a rack set in a baking pan) for 6 minutes on each side or until just cooked through. Serve the salmon with lime wedges. NOTE: Halibut or swordfish can be substituted for the salmon. Serves 4