



BARBEQUED SALMON (Honey Hot / Original)

- 4 - 1" thick salmon steaks
- 1/3 cup Cattle Boyz Original or Honey Hot BBQ Sauce
- salt & pepper to taste
- 1 large bunch spinach leaves, stemmed
- 1 medium papaya, peeled, seeded and cut into 1/4" thick slices

Place salmon steaks in non-aluminum pan; sprinkle with salt & pepper and pour Cattle Boyz over. Cover and refrigerate for 3 hours, turning salmon occasionally. Preheat grill on high heat. Generously oil grill rack to prevent sticking. Place salmon steaks on grill. Cook until just opaque, about 9 minutes per inch thickness, turning once. Place salmon steaks on spinach-lined platter and garnish with papaya. Serve with rice pilaf and grilled asparagus. Serves 4