



PEPPERED CBZ SALMON (Original & Pepper Blend Seasoning)

- 3 tablespoons Cattle Boyz Original BBQ Sauce
- 1 ½ pounds center-cut salmon fillet skinned and cut crosswise into 4 portions
- 2 tablespoons Cattle Boyz Pepper Blend Seasoning
- ½ teaspoon salt
- 1 tablespoon vegetable oil

In a shallow dish or plastic bag, pour the Original BBQ Sauce, then add the salmon. Coat the salmon well and let it marinate, covered and refrigerated, for at least 1 hour and up to 8 hours. Discard the BBQ Sauce and pat the salmon dry with paper towels. Coat the salmon on all sides with the Pepper Blend, patting it on to help it adhere, and sprinkle with the salt. Heat the oil in a large nonstick skillet, skinned side up, in the skillet for 5 minutes. Turn the salmon and continue frying, reducing the heat to medium if the salmon is getting too dark, for 5 minutes or until it is just cooked through. Serves 4