



**GRILLED SESAME-CRUSTED SALMON (Original & Pepper Blend Seasoning)**

- ½ cup Cattle Boyz Original BBQ Sauce
- 4 salmon steaks
- ½ cup sesame seeds
- Course sea or kosher salt
- Cattle Boyz Pepper Blend Seasoning

Pour the Original BBQ Sauce into a large plastic bag. Add the salmon, coating it well and seal the bag. Let the salmon marinate, chilled for at least 1 hour and up to 6 hours. Remove the salmon from the bag and discard the remaining BBQ Sauce. Spread the sesame seeds on a plate and season the salmon with salt and Pepper Blend Seasoning; then coat both sides of each steak with the seeds, patting them on to adhere. Preheat a grill, or broiler with rack in top position. Brush the 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. Serves 4