

Malcom's Salmon

- 2 Sockeye Salmon filets cut into 4–6oz portions
- 8oz Molasses Glaze* recipe to follow
- ¼ cup Pastrami Rub* recipe to follow

Molasses Glaze

- ¼ cup Molasses
- ¼ cup Dark Soy Sauce
- 2 Tablespoons White Cooking Wine
- pinch of Red Pepper Flakes
- Combine ingredients in a small pot over medium heat for 2-3 minutes whisking occasionally. Pour into a bowl and allow to cool before glazing salmon.

Pastrami Rub

- ¼ cup Coarse Ground Black Pepper
- 2 Tablespoons Kosher Salt
- 2 Tablespoons Turbinado Sugar (Raw Sugar)
- 1 Tablespoon Granulated Garlic
- 1 Tablespoon Coriander
- 1 teaspoon Ground Mustard
- 1 teaspoon Onion Powder

INSTRUCTIONS

1. Preheat Traeger grill for indirect cooking at 325⁰ using pecan pellets for smoke flavor.
2. Brush each piece of salmon with Molasses Glaze (recipe below) and rest for at least 30 minutes in the refrigerator.
3. Season the salmon filets with pastrami seasoning and place directly on the cooking grate skin side down.
4. Cook until the internal temperature reaches 135⁰ in the thickest part of each filet.
5. Remove salmon from grill and rest for 5-10 minutes before serving.