

## Charred Sugar Crusted Alaska Salmon

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**Serves:** 4

**Prep Time:** 10 minutes

**Ingredients:**

*Dry Sugar Rub:*

2 Tbsp sugar  
1 Tbsp chili powder  
1 tsp black pepper  
½ Tbsp ground cumin  
1/2 Tbsp paprika  
1/2 Tbsp salt  
1/4 tsp dry mustard  
Dash of cinnamon

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4 to 6 skinless Alaska Salmon fillets (4 to 6 oz each)

2 Tbsp canola oil

1/4 to 1/3 cup hot Chinese-style or Dijon-style mustard, if desired.

**Directions:**

Blend all ingredients for Dry Sugar Rub. Generously coat one side of each Alaska Salmon fillet with mixture.

Heat oil in large heavy pan over medium-high heat. Carefully place salmon fillets in pan, seasoned side down. Cook about 2 minutes to sear; turn fillets over. Reduce heat to medium and continue cooking 6 to 8 minutes. Cook just until fish is opaque throughout.

Serve salmon with mustard, if desired