

APPLEBEE'S HONEY PEPPER GRILLED SALMON

F EASY

Last Modified: 01/14/2016

PREP: 10 Min

COOK: 20 Min

GRILLED

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Wild Caught Salmon Center Cut Fillet	Skinned
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

HONEY PEPPER SAUCE			
3/4	Cup	Honey	
1/3	Cup	Soy Sauce (Lee Kum Kee)	
1/4	Cup	Dark Brown Sugar	Packed
1/4	Cup	Pineapple Juice	
2	Tbsp	Fresh Lemon Juice	
2	Tbsp	Distilled White Vinegar (Heinz)	
2	Tsp	Olive Oil	
1	Tsp	Fresh Ground Black Pepper	
1/4	Tsp	Cayenne Pepper	
1/2	Tsp	Sweet Hungarian Paprika	
1/4	Tsp	Garlic Powder	

PREPARATION	
FACTOID	This Honey Pepper Sauce is GREAT on just about anything you can imagine being cooked on the grill: Shrimp, Shish Kebob, Chicken, Fish, Etc.
TOOLS	1) Small Mixing Bowl 2) Charcoal OR Gas Grill 3) Small Saucepan & Lid 4) Gallon Zip Lock Bag
PREP	SALMON FILLET: 1) Feel with your fingers along where the backbone was attached and pull out any rib bones you can feel with a pair of needle nosed pliers. 2) Using a long sharp knife, remove the skin. 3) If not already done for you, cut the Fillet into 4 equal sized pieces.
1	In small mixing bowl, combine all of the Pepper Sauce ingredients. Put 1/2 of the Sauce in a gallon zip lock bag, squeeze out the air and seal in the Salmon Fillets.
2	In a small saucepan over medium heat, add in the remaining Sauce Mixture and heat until it begins to boil, reduce the heat to medium low and simmer uncovered for 15 minutes or until thick and syrupy. Watch the Sauce closely to be sure it doesn't bubble over.
3	Using tongs, remove the Filets and let the excess Marinade drip back into the bag. Pour the Marinade from the bag into a small saucepan.
4	Bring the Marinade to a boil over medium heat, reduce the heat to low and simmer the Marinade until it thickens nicely, about 15 minutes.
5	Preheat one side of your barbecue grill to medium heat. Spray each Salmon Filet on both sides with non-stick vegetable spray, then add a light sprinkling of Salt and Pepper.

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6	Brush the top of each Filet with the warm Honey Pepper Sauce and grill the Salmon skin side down over indirect heat with the lid closed for 4 to 7 minutes. Turn over, brush again and grill with the lid closed for an additional 4 to 7 minutes or until flaky. Return the remaining Sauce to a boil just before serving
SERVE	Serve the Salmon while hot with a small cup of the thickened Honey Pepper Sauce on the side.

