



# TIPSY FOODS

COOK A LITTLE TIPSY

## Grilled Sockeye Salmon

This is another one of my wife's favorites. It only takes about 30 minutes to cook and it makes a great dinner. Add a little coleslaw and a veggie and you have a delicious meal.

### Ingredients

1 Sockeye Salmon Filet

Tipsy Foods [Wild for Salmon Rub](#)

Tipsy Foods [Apple Bacon BBQ Sauce](#)

### Instructions

1. Heat Grill to 300 degrees.
2. Sprinkle a little Tipsy Foods Wild For Salmon on the meat side of the filet (does not take much).
3. Place salmon on the grill skin side down.
4. Close and cook for 10 minutes.
5. With a spatula, gently lift and turn the salmon over, the skin should remain on the grill.
6. Remove any skin from the filet and grill and dispose of.
7. Pour a small amount of Tipsy Foods Apple Bacon BBQ down the center of the filet.
8. Close grill and cook for another 10 minutes.
9. Remove from grill and enjoy.



**You Tube Video Link** <https://youtu.be/vbwLzbnllpM>