

Salmon Steaks (Glazed)

SALMON STEAK

3 TBSP. OLIVE OIL

3 TBSP. SALTED BUTTER

1/4 CUP GOLDEN EAGLE TABLE SYRUP OR CORN SYRUP

2 TSP. WEBER SMOKY BARBEQUE SEASONING

Rinse and pat salmon steaks dry. (cut if required into 2" wide pieces. Preheat skillet on medium high. Add olive oil, and salmon steaks-cook on high for 2 minutes to sear, cover, turn heat to low and simmer 8 minutes with lid on. Take off lid flip, add butter and cook 2 minutes. Combine syrup & BBQ seasoning. Glaze salmon and cook until glaze thickens. Be careful-do not burn glaze. Take off heat and serve.

Salmon Steaks w/red chili sauce

ASIAN SWEET CHILI SAUCE

Make salmon as above accept use sweet chili sauce instead of the above glaze. This is now my favorite way to eat Salmon! Make it in the Air Fryer putting chili sauce on salmon at half cooking time. Use **Air-Fryer Fish** setting.