



Yakama Tribe Salmon with Potlatch Seasoning

Serves 10



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Ingredients

- ¼ cup brown sugar
- 2 ¼ tsp. sea salt, fine
- ½ tsp. crushed red pepper
- ½ Tbsp. paprika
- ½ Tbsp. chili powder
- ½ Tbsp. dried oregano
- ¼ cup fresh basil, chopped
- ¼ cup fresh italian parsley, chopped
- ½ tsp. white pepper
- ½ Tbsp. coriander, ground
- Olive oil, spritz as needed
- 10 pieces salmon, fresh, 4 ounce fillets

Directions

1. To make the potlatch seasoning, mix the first 10 ingredients in a bowl.
2. Place salmon in a mixing bowl and sprinkle with seasonings.
3. Cover each piece of salmon well with seasoning then place each piece on a sheet pan or roasting pan. Note: coat salmon on the day of cooking, do not let it marinate overnight.
4. Spritz each piece of salmon with olive oil and bake for 20-25 minutes. Cook to an internal temperature of 145 degrees.

Nutritional facts per 1 serving (1 piece, 125g):

Calories 200, Total Fat 8g (10%), Saturated Fat 1.5g (8%), Cholesterol 50mg (15%), Sodium 590mg (25%), Total Carbohydrate 6g (2%), Dietary Fiber less than 1g (2%), Total Sugars 5g, Protein 25g