

Grilled Salmon Fillets

INGREDIENTS

1 lb of fresh or thawed salmon fillet

2 tbsp of olive oil

Blackened Redfish Magic seasoning

Cooking spray for grill



- Lay fish skin side down on a clean plate and drizzle with olive oil on each fillet and rub it in so it is thoroughly covering each piece
- Sprinkle the Blackened Redfish Magic seasoning on the oiled side and let it sit for about a minute
- Next, flip to the skin side – drizzle with olive oil on this side and sprinkle the seasoning again
- Turn on the grill and let it heat for about 5-10 minutes to about 450 degrees
- Scrape the grill clean and spray the area you plan to cook on thoroughly with your cooking spray
- Once the grill has reached 450 degrees, lay the fillets skin side down at a 45 degree angle with the thicker side of the fillet towards the back of the grill
- Let them grill for 5-6 minutes (be sure to check the fillet grill marks and color around 4 minutes to determine if it is time to flip or not) – once it looks good, flip the fillet – again placing it at a 45 degree angle
- Once flipped, remove skin with tongs and season this side with the Blackened Redfish Magic seasoning
- Grill this side for about 4-5 minutes – checking color and grill marks at about 3 minutes
- Flip back one more time to the original skin side and cook for about another 2-4 minutes
- *TWO CENTS TIP: If you think you need additional cook time, place the fillet on the top rack of the grill and allow them to cook an additional 2-3 minutes on high heat*