



Garlic Festival Cajun Grilled Salmon

Salmon done the Garlic Festival Foods Way!

Ingredients:

- ♦ 2 salmon fillets
- ♦ 2 Tablespoons **Garlic Festival California Cajun seasoning**
- ♦ 2 Tbsp. **Garlic Festival Oil** (your choice)

Directions:

Preheat grill to medium heat. Lightly brush both sides of the fillets with the oil. Generously coat the fillets, again both sides, with the Cajun rub. Coat racks lightly with oil or you may use aluminum foil to help keep fillets moist and to help in the cleanup process.

Salmon and fish in general, will cook quickly. Cook each side 6-8 minutes per side or until the fillets flake easily with a fork.

We like to serve this with grilled asparagus lightly sprinkled with any Garlic Festival seasoning we feel like at that moment! Enjoy!!



Our
Garlic Festival Garlic Oils
are also used in this recipe

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