



Dr. K's Cherry Pecan Smoked Salmon

Salmon with Dr. K's will be an extra memorable culinary treat for everyone who loves perfectly seasoned salmon fillets – like they've never had.

Ingredients

4 fresh salmon filets

John Henry's Pecan Rub (or rub of your choice)

1-2 Dr. K's TennCans Cherry Pecan

Directions

1. First coat salmon liberally with John Henry's Pecan Rub or your favorite rub.
2. Set your grill to 350°-375°, spray the grill grate liberally with a non-stick spray & get your Dr. K's Tenn Cans smoking!
3. Place meat side of salmon directly on the grill & cook for 5-6 minutes
4. Flip & cook for another 5-7 minutes until salmon turns pinkish-white and is flaky