



Moroccan Spiced Salmon

Spice Mix~

1 T sweet paprika

1 T turmeric

1 t ground ginger

1 t ground allspice

2 T ground coriander seed

1 T garam masala

1 t cinnamon

1 t cardamom

tt salt

tt sugar

1 1/2 lbs salmon leave as a whole side

Mix spices together, rub on salmon up to a day in advance.

Reserve the rest of the spice to be used for chermoula.

Sear salmon in a hot cast iron pan or place on a charcoal grill. Cook about 5 to 6 minutes on each side. Remove and cut into 3-4oz chunks.