



Toasting the cumin is the secret to this delicious glaze. It's also delicious on chicken, pork chops or shrimp.

Cumin Glazed Grilled Salmon

Makes 16 Servings

Ingredients:

1 ounce (1/3 cup) Durkee® Ground Cumin
1/2 ounce (1-1/2 tablespoons) Durkee Garlic Salt
1-1/2 teaspoons Durkee Regular Ground Black Pepper
12 ounces (1-1/2 cups) Karo® Dark Corn Syrup
16-6 ounce portions salmon fillets OR steaks

Directions:

Heat a dry sauté pan on medium-high heat. Add Durkee Ground Cumin and toss for 1 to 2 minutes until cumin is toasted. Use care not to burn. Remove from heat and allow to cool for 10 minutes.

Combine toasted cumin, Durkee Garlic Salt, Ground Black Pepper and Karo Dark Corn Syrup in a small bowl. Mix well.

Brush glaze over both sides of salmon. Grill or broil, turning once and brushing liberally with glaze. Cook 8 to 10 minutes until salmon is at least 150°F.