



SWEET & SMOKY GRILLED SALMON FILLETS

4-6 salmon fillets

3 Tbsp. Smoky Chipotle Honey Mustard

3 Tbsp. Creamy Vidalia Onion & Poppy Seed Dressing

1 tsp. Applewood Chipotle Rub & Seasoning

Combine Smoky Chipotle Mustard, Creamy Vidalia Onion & Poppy Seed Dressing and Applewood Chipotle Rub & Seasoning. Spread sauce over salmon fillets, bake at 450°F for 8-12 minutes or grill in a foil pan on the BBQ.

- Applewood Chipotle Rub & Seasoning
- Smoky Chipotle Honey Mustard

- Creamy Vidalia Onion & Poppy Seed Dressing