



# TRAEGER SWEET APRICOT SALMON

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	5 MINS	10 MINS	2-4	ALDER

## INGREDIENTS

- 4 6 OZ. SALMON FILLETS, SKIN ON
- 1 BOTTLE TRAEGER'S APRICOT BBQ SAUCE
- JUICE OF 1 LIME
- 1 TSP SESAME OIL
- 1 TBSP SOY SAUCE
- 1 1/2 TBSP FRESH CILANTRO, CHOPPED
- FRESH CRACKED BLACK PEPPER, TO TASTE
- JACOBSEN SALT, PINCH

## PREPARATION

Start the Traeger on Smoke with the lid open until the fire is established (4 to 5 minutes). Preheat to High for 10 to 15 minutes, lid closed.

To make the glaze, combine apricot, lime juice, sesame oil, soy sauce and cilantro in a medium bowl. Set aside.

Brush the filets with glaze and place directly on the grill grate, skin side down.

Cook until salmon reaches an internal temperature of 145 degrees F (about 10-15 minutes). Half way through cook time, brush salmon again with the glaze.

Remove the salmon from the grill and serve with remaining glaze if desired. Enjoy!