

Sweet Jalapeños and Grilled Salmon

- 2 (6 oz.) salmon fillets
- 1 tsp lemon pepper
- 1 clove garlic, chopped fine
- 2 TBL Candied Jalapeños, chopped fine
- 1/4 cup Candied Jalapeño, syrup
- Salt to taste
- Olive Oil

Mix together Candied Jalapeños, syrup and garlic together.

Dip salmon in olive oil and season with lemon pepper and salt to taste.

Grill salmon for approximately 5 minutes per side, until flakey.

While grilling the last couple of minutes of each side brush with jalapeño, syrup, garlic mixture.

Remove from heat when done and enjoy!