

# Dinah's Kitchen

## Southwest Salmon

Ilene

- 2 Tablespoons Paprika
- 1 Tablespoon Chile Powder
- 1 Tablespoon Ancho Chili Powder
- 1 Tablespoon ground Cumin
- 1 Tablespoon Brown Sugar
- 2 teaspoons Kosher Salt
- 1 cup Maple Syrup or Molasses
- 2 pound Salmon fillet

Clean and pat dry the Salmon fillet. Rub with Kosher salt.  
Mix dry ingredients and rub on the Salmon. Marinate several hours.  
Cook under broiler for 7 minutes. Brush Maple syrup on and broil another minute.