



**PennState**  
Behrend

# Campfire Salmon

## Ingredients

### CAMPFIRE SEASONING:

- 2 1/2 tsp. kosher salt
- 1/4 tsp. ground coffee
- 1/2 tsp. ground black pepper
- 1/2 tsp. thyme leaves
- 1/2 tsp. paprika ground
- 1/2 tsp. oregano whole
- 1/2 tsp. cumin seed ground
- 1/2 tsp. chili powder
- 1/4 tsp pepper cayenne
- 1 tbsp. + 1 tsp light brown sugar
- 1/4 tsp. white ground pepper
- 1/4 tsp. granulated sugar

**Step 1:** Mix all the ingredients together

### CAMPFIRE SALMON

- 4 Pound Side of Salmon
- 5 Tbsp. Campfire Seasoning
- Oil to Coat

## Directions

**Step 1:** Season the salmon generously with the rub and coat lightly with some cooking oil.

**Step 2** (optional): If you have any wood chips you can soak them in some water and wrap them loosely in foil. You can place this on your grill to add some smoke to the salmon if you want.

**Step 3:** Place the salmon directly onto your grill skin side up and let it cook for 3-4 minutes. (You can also cook the salmon in the oven at 350 degrees.)

**Step 4:** Carefully flip the salmon over and cook skin side down until an internal temperature of 145 degrees Fahrenheit is reached.

**Step 5:** Remove from the grill and slice down and enjoy.