# Sweet-Smoky-Spicy Alaska Salmon Rub

## Ingredients

- 2 tsps smoked paprika
- 2 tsps brown sugar
- 1/2 tsp cumin
- 1/2 tsp coarse ground black pepper
- 1/2 tsp sea salt
- 1/2 tsp cocoa powder
- 1/4 tsp Red chili flakes
- 4  Salmon steaks ( 6 to 8 oz) each
- 1 tbsp olive oil

## Summary

**Yield:** 4
**Source:** www.AlaskaSeafood.org
**Prep Time:** 15 minutes
**Category:** Fish
**Cuisine:** American

## Instructions

Heat oven to 400 degrees.

Blend all dry ingredients in a small bowl.

Reserve 1/2 Tbsp rub for potatoes.

Rub remaining spice over top of salmon.

Let rest 5 minutes before cooking.

Heat ovenproof pan over medium-high heat.

Add olive oil, then salmon, rub side down. Cook 4 minutes until browned.

Turn salmon over and place pan inoven and roast until cooked. 8 - 10 minutes.

Roast 1 lb. fingerling potatoes with1 tbsp. oilve oil and spice mix. 15 - 20 minutes