

- **Grilled Salmon:** Rub on salmon fillets or steaks before grilling.
- **Baked Salmon:** Coat salmon with the rub and bake it in the oven.
- **Pan-Seared Salmon:** Rub on salmon fillets and sear them in a pan.
- **Broiled Salmon:** Season salmon with the rub and place it under the broiler.
- **Cedar Plank Salmon:** Spread the rub on salmon and cook it on a cedar plank on the grill.
- **Salmon Kebabs:** Cut salmon into chunks, coat with the rub, and skewer with vegetables. Grill or broil them.
- **Salmon Salad:** Use the rub on salmon fillets, cook them, and then flake the salmon into a salad.
- **Salmon Burgers:** Mix rub into ground salmon before forming patties. Cook as you would any burger.
- **Salmon Bowls:** Season and cook salmon with the rub, then serve over a bowl of rice or quinoa with veggies.
- **Roasted Vegetables:** Sprinkle the rub on vegetables before roasting.
- **Seafood Mix:** Use the sweet salmon rub on a mix of seafood, such as shrimp and scallops.
- **Glazed Salmon:** After applying the rub, drizzle the salmon with a bit of honey or maple syrup before cooking for an extra layer of sweetness and caramelization.

Sweet Smok'n Salmon

