


Maple BBQ Sauce

 *Yield:* 2 to 4 people

Prep Time: 15 mins *Cook Time:* 30 mins *Total Time:* 45 mins

This maple bbq salmon is a quick and delicious weeknight meal. Serve with brown butter couscous and your favorite veg to round it out!

★★★★★ 4.99 from 65 votes

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Ingredients

- 2 pounds salmon filets
- 1 tablespoon brown (or maple!) sugar
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon cumin
- 2 to 3 tablespoons maple syrup

BROWN BUTTER COUSCOUS

- 1 tablespoon unsalted butter
- 1 cup uncooked pearl couscous
- 1 ¼ cups chicken or vegetable stock or water
- pinch of salt
- 2 tablespoons unsalted butter
- 1 garlic clove, minced

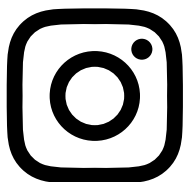
Instructions

- 1 Preheat the oven to 400 degrees F. Place the salmon on a baking sheet.
- 2 In a small bowl, whisk together the sugar, garlic powder, paprika, salt, pepper and cumin. Sprinkle it all over the salmon filets. Drizzle each filet with the maple syrup and use a spoon to kind of “spread” it all over the filet.
- 3 Roast for 10 to 15 minutes, until the salmon just flakes with a fork. If desired, you can brush with a little more maple syrup when it comes out of the oven. Top with chopped chives. Serve immediately with brown butter couscous!
- 4 brown butter couscous
- 5 Heat a large saucepan over medium heat and add the butter. Stir in the couscous until coated, then cook for 2 to 3 minutes, stirring, until the couscous is slightly toasty. Add in the stock and salt and bring the mixture to a boil. Once boiling, reduce to a simmer and cover. Cook for 15 minutes, or until the liquid is absorbed.
- 6 While the couscous is cooking, heat a small saucepan over medium heat and add the butter. Cook, whisking often, until brown bits appear on the bottom of the pan. Remove the butter from the heat and stir in the garlic cloves.
- 7 Once the couscous is finished, drizzle with the garlic brown butter. Toss and serve.

Notes

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Course: Main Course *Cuisine:* American *Author:* How Sweet Eats



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