**Maple Glazed Salmon**

1 skin on salmon filet about 12 oz.

¼ cup of pure maple syrup

1 teaspoon of coarse ground sea salt

1 teaspoon of coarse ground black pepper

½ fresh lemon, sliced into thin slices

1 tablespoon of real butter

Rinse the salmon filet off in cold water and remove any scales from the skin. Pat the filet dry with a paper towel. On a cooling rack, drizzle the maple syrup over top of the meat side of the filet slowly until it is entirely covered. Sprinkle the salt and pepper on top of the syrup. Place the filet skin side down in the bottom of a 12” Dutch oven, lay the butter and lemon slices to the sides of the filet. Place 18 charcoal on the lid of the Dutch oven and broil for 20 minutes or until the salmon is the same color all the way through. Do not place any charcoal on the bottom. Let the salmon relax for 5 minutes before serving.