

Blackened Salmon

Ingredients

- 2 tablespoons ground paprika
 - 1 tablespoon ground cayenne pepper
 - 1 tablespoon onion powder
 - 2 [teaspoons](#) salt
 - 1/2 teaspoon ground white pepper
 - 1/2 teaspoon [ground black pepper](#)
-
- 1/4 teaspoon dried thyme
 - 1/4 teaspoon dried basil
 - 1/4 teaspoon dried oregano
 - 4 salmon [fillets](#), skin and bones removed
 - 1/2 cup unsalted butter, melted

Directions

1. In a small bowl, mix paprika, cayenne pepper, onion powder, salt, white pepper, black pepper, thyme, basil and oregano.
2. Brush salmon fillets on both sides with 1/4 [cup butter](#), and sprinkle evenly with the cayenne pepper mixture. Drizzle one side of each fillet with 1/2 remaining butter.
3. In a large, heavy skillet over high heat, cook salmon, butter side down, until blackened, 2 to 5 minutes. Turn fillets, drizzle with remaining butter, and continue cooking until blackened and fish is easily flaked with a fork.