Grilled Salmon with Butter and Jalapeno Peppers

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Jalapeno Peppers, diced
- 2 7 ounce pieces of Salmon, thawed
- 2 teaspoons chili powder
- 2 teaspoons butter

Instructions

1. Set each piece of salmon on tin foil.
2. Sprinkle each with 1 ounce of chili powder.
3. Top each with 1 Jalapeno pepper and 1 teaspoon butter
4. Wrap with tin foil to enclose salmon completely
5. Heat grill to medium heat
6. Toss the salmon on the grill
7. Grill for 10-12 min or until salmon is cooked throughout
8. Serve!!