Herb Smoked Salmon

1 Tablespoon olive oil

1 Tablespoon smoked paprika

1 teaspoon fennel seeds

1 clove garlic

3 Tablespoons fresh parsley

1 teaspoon dried tarragon

1/2 teaspoon kosher salt

2 salmon filets

Combine 1 T. olive oil, paprika, fennel seeds and garlic.

Stir in parsley, tarragon and salt.

Let sit for 20 minutes.

Spread mixture on fish and refrigerate 1 hour.

Grill fish until opaque and cooked through.