


Smoky Flavor. NATURALLY BETTER.




Viva  Doria

Elevate everyday meals with Viva Doria
Hickory Smoked Salt. 

RECIPE

HICKORY SMOKED SALMON

WITH GRILLED LEMON

 25 MIN  2 SERVINGS  EASY

INGREDIENTS

- 2 salmon fillets
- 1 tbsp olive oil
- 1 tsp Viva Doria Hickory Smoked Salt
- 1/2 tsp black pepper
- 1 lemon, sliced
- Fresh herbs (optional)

INSTRUCTIONS

- 1 Pat salmon dry and brush with olive oil.
- 2 Sprinkle **Hickory Smoked Salt** and black pepper evenly over the fillets.
- 3 Heat a grill or grill pan over medium-high heat.
- 4 Grill salmon, skin-side down, for 4–5 minutes. Flip and cook for another 3–4 minutes or until salmon is cooked through.
- 5 Grill lemon slices until charred and fragrant.
- 6 Serve hot with grilled lemon and your favorite sides. Enjoy!



PERFECT FOR



STEAKS



SEAFOOD



CHICKEN




VEGGIES



SOUPS &
MORE

WHY YOU'LL LOVE IT

- ✓ Made with all natural sea salt
- ✓ Smoked over real hickory wood
- ✓ Adds rich, smoky flavor to any dish
- ✓ No artificial flavors or preservatives

Simple ingredients.
Extraordinary
flavor. 

Viva Doria Hickory Smoked Salt – Real Smoke. Real Flavor. Real Good. 