

KC  
Masterpiece

BLOCKBUSTER




## AT SEA SWISS 'N' SALMON SUB

- 4 salmon fillets (4 ounces each), skin removed
- 3/4 cup KC Masterpiece® Honey Barbecue Sauce
- 1/2 cup thinly sliced red onion
- 1/2 cup thinly sliced zucchini
- 4 Kaiser rolls
- 4 slices Swiss cheese

PREP TIME:  
15 Minutes

COOKING TIME:  
20 Minutes

TOTAL TIME

 35 Minutes

SERVES: 4



Preheat oven to 350° F. Place 4 pieces of heavy duty foil, about 12x15 inches each, on a work surface. Spray foil with cooking spray and place 1 fillet in middle of each piece of foil. Brush fillets generously with KC Masterpiece® Honey Barbecue Sauce. Distribute onion and zucchini slices over fillet.

Fold edges of foil securely, leaving some room for steam to form. Place foil packets on baking sheet and place in oven. Bake 20 minutes or until fish is cooked through and vegetables are tender.

While baking, slice rolls in half and toast until lightly browned. Add one slice of cheese to each roll and let melt. Open foil packets carefully to let out steam. Serve fillets on toasted Kaiser rolls.

Answer: Giant Squid

QUESTION:  
Captain Nemo's submarine was attacked by what sea creature in "20,000 Leagues Under the Sea"?

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MOVIE TRIVIA  
FAMILY THEATER

KC  
Masterpiece