

Spicy Orange Salmon Bites



This is the perfect appetizer bite ~ sweet, spicy, easy to make and just one bite

Serves 30

1 pound salmon, skinned

1/2c orange marmalade

2T your favorite Cajun spice

30 mini phyllo shells

2t orange juice ~ or Grand Marnier

dried dill, for garnish

4oz cream cheese, room temperature

Preheat oven to 350. Mix together Cajun spice and orange juice (or Grand Marnier) into a thick paste. Add more liquid if the paste is not spreadable. Spread paste over top of salmon. Wrap in plastic wrap and allow to sit at room temperature 15 minutes.

Place salmon on baking sheet sprayed with non~stick spray or covered with parchment paper. Bake 10 minutes for every 1" of salmon thickness. Remove from oven and allow to cool and then cut into 30 bite~sized pieces.

In food processor, combine cream cheese and orange marmalade until well blended.

Place mini phyllo shells on large baking sheet. Place at least 1t of cream cheese in each phyllo shell and top with salmon piece. Garnish with dried dill.

Loosely cover filled phyllo shells with foil and bake 8~10 minutes or until cream cheese is hot and salmon is warmed.

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