

Spicy Orange Salmon Bites



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 30

1 pound salmon, skinned

2T your favorite Cajun spice

2t orange juice ~ or Grand Marnier

4oz cream cheese, room temperature

1/2c orange marmalade

30 mini phyllo shells

dried dill, for garnish

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.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

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