

Salmon w/Spicy Orange Salsa



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

4 ~ 6oz salmon filets, skin on	1/8t salt	1 jalapeno pepper, seeded, minced
1t paprika	1/4c olive oil	1/2 red onion, thinly sliced
1/2t dill	8 Clementine oranges, peeled, coarsely chopped	2T olive oil
1/2t garlic powder	1/2c cilantro, chopped	2T lime juice
2T brown sugar	2 garlic cloves, finely minced	salt and pepper

Mix together oranges, cilantro, garlic, jalapeno, red onion, olive oil, lime juice and salt and pepper in small bowl. Refrigerate at least 2 hours for flavors to blend.

Preheat grill to medium~high heat.

Mix together paprika, dill, garlic powder, brown sugar, salt and olive oil into a thick paste. Rub on salmon and allow salmon to sit at room temperature 20~30 minutes.

Place salmon, skin side down, on hot grill and grill 10~12 minutes per 1" of salmon thickness. When salmon is done, slide flat spatula under between salmon and skin and skin should stick to the grill. Serve salmon with orange salsa.

When grill is cool, brush grill grate to remove skin.

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Debbie Spangler ~ Certified Personal Chef

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