



## Winter Citrus Salmon with Herb Butter

Recipe By JOE LASHER, SR.

SERVES: 4

### INGREDIENTS:

- ☐ 4 salmon fillets
- ☐ 1 garlic clove, minced
- ☐ 1½ tbsp. brown sugar
- ☐ 1 tsp. lemon zest
- ☐ ½ tsp. salt
- ☐ ¼ tsp. pepper
- ☐ 1½ tbsp. olive oil
- ☐ 1 blood orange, sliced

### FOR THE HERB BUTTER:

- ☐ 3 tbsp. unsalted butter, melted
- ☐ 1 tbsp. Italian seasoning
- ☐ 1 pinch of salt

### FOR THE CITRUS SALSA:

- ☐ 1 blood orange, peeled, segmented, and chopped
- ☐ 1 Cara Cara orange, peeled, segmented, and chopped
- ☐ 1 small shallot, diced
- ☐ 1 jalapeño pepper, seeded and diced
- ☐ 2 tbsp. cilantro, chopped
- ☐ 1 lime, juiced
- ☐ salt and pepper, to taste

### DIRECTIONS:

- ☐ 1. Preheat the broiler in your oven to high.
- ☐ 2. Place salmon on a baking sheet. In a small mixing bowl, combine brown sugar, salt, pepper, garlic, and lemon zest. Add olive oil to make a wet rub. Rub the salmon fillets with the mixture and place blood orange slices on top. Set aside.
- ☐ 3. In one bowl, combine herb butter ingredients. Set aside.
- ☐ 4. In another bowl, combine citrus salsa ingredients. Set aside.
- ☐ 5. Broil the salmon for 6-8 minutes, or until it's opaque and flaky. Plate salmon and drizzle with herb butter, top with citrus salsa, and serve.

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