



Joe's Fresh Wild-Caught "Bahian" Salmon

Serves 4

4 (6 oz.) salmon fillets	2 Tbl brown sugar
1/2 large orange, juice of	1 Tbl chili powder
1/2 large lemon, juice of	1 clove garlic, minced
salt and pepper	2 Tbl butter, melted
1 whole orange, zest of	

In a shallow dish large enough to hold the salmon, combine the juices, salt and pepper. Add the salmon, turning to coat with marinade. Let marinate at room temperature for 20 minutes, turning the fillets once.

Preheat the oven to 425° F OR preheat your grill to high using direct heat. Line a shallow baking pan with aluminum foil and grease with a little of the melted butter. In a small dish, combine the orange zest, brown sugar, chili powder and minced garlic.

Rub the marinated salmon with the brown sugar mixture.

Place in baking pan and drizzle with the remaining melted butter. Bake for 8 to 12 minutes OR grill 6 minutes per side.

The big challenge here is not overcooking the fillets: 8 min. for thin fillets < 1" and no more than 12 min. for thicker fillets. Joe's "Bahian" King Salmon should just flake with a fork when done.