



Salmon with Brazilian Rub

4 servings

4 salmon fillet

½ large lemon-juice

½ large orange – juice

salt and pepper

1 whole orange – zest

2 tabl brown sugar

1 tabl chili powder

1 large garlic clove – minced

2 tabl butter – melted

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

Preheat the oven to 425degree. 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 the pan and frizzle with the remaining melted butter. Bake for 8 to 12 minutes.

The big challenge here is not overcooking the fillets – 8 minutes will do for thick fillets (less than 1 inch) and no more than 12 minutes for thicker fillets.