

Blackened Salmon w/Citrus Salsa

This recipe can be as spicy or mild as you'd like. The citrus salsa gives a refreshing flavor to whatever blackening seasoning you choose.



Blackened Salmon

Mix all dry ingredients in a small bowl. In a pie pan or shallow dish sprinkle dry mixture over the bottom. Heat a cast iron skillet or regular frying pan on medium-high heat. Make sure the pan is completely dry. When the pan is hot, dip fish fillets into mixture covering both sides. Cook approximately 5 minutes per side and serve.

PREP TIME: 20 minutes COOK TIME: 15 minutes SERVINGS: 4

INGREDIENTS

Blackened Salmon

- 1 pint strawberries, sliced
- 1 orange, peeled and chopped
- 1 tablespoon diced jalapeno pepper
- 1 tablespoon thinly sliced green onion
- 1 tablespoon fresh lemon or lime juice
- 1 tablespoon honey
- 1/2 teaspoon lemon or lime zest
- Salt and black pepper to taste

Strawberry Citrus Salsa

- 4 8-ounce fillets of skinned, salmon or steelhead
- 2 teaspoons unsweetened cocoa powder
- 1 teaspoon cinnamon
- 2 teaspoons granulated onion or onion powder
- 2 teaspoons salt
- 1 teaspoon black pepper
- 4 teaspoons white sugar
- 1-2 crushed juniper berries (optional)

Strawberry Citrus Salsa

In a medium bowl mix lemon or lime juice with honey. Add all other ingredients, gently toss until combined. Refrigerate until ready to serve.