



### **Sugar Maple Orange Glazed Salmon**

1 teaspoon olive oil  
1/2 Tablespoon unsalted butter  
1-1/2 lb. boneless salmon  
2 teaspoons Cajun seasoning  
2 Tablespoons maple syrup  
1/2 Tablespoon soy sauce  
1/2 Tablespoon lemon juice  
1 Cara Cara navel orange, cut into thin slices  
Garnish: dill sprigs as desired

Connect Bluetooth on Smart Phone or iPad to Pantelligent's 12 inch Frying Pan.  
Place oil and butter in pan; preheat pan to 375 degrees F.  
Season salmon with Cajun seasoning adding salt and pepper if needed.  
When temperature is reached; place salmon in pan skin side up; cook for 7 minutes.  
Meanwhile, in a small bowl, combine maple syrup, soy sauce, and lemon juice.  
Turn salmon over; lightly brush grilled side of salmon with sauce. Cook for 4 minutes.  
Lightly brush the salmon with sauce; place 3 thin orange slices on top; cook for 3 more minutes or until indicated as reached doneness.  
Remove salmon to serving platter; drizzle remaining sauce over oranges and salmon.  
Garnish top of salmon with dill sprigs.  
Yield: Serves: 4

**About this Recipe:** It's perfectly cooked salmon, seasoned with spicy Cajun flavor. A light maple glaze and touch of fresh oranges adds a stunning presentation and top

flavor touch to the fish. Using this innovative frying pan makes cooking salmon a real snap.