



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.