

Spanish Jack's

Copper Salmon Delight

Preparation: 3 Minutes, Cook Time: 12 Minutes

Yield: 3

Spanish Jack's Cookbook

Coffee Barbeque Sauce Recipes: **Salmon**



My husband brought home some Copper Creek Salmon from Alaska. This was a darker colored salmon. I wanted to do something different in cooking this salmon. I had an open jar of Spanish Jack's Coffee Barbeque Sauce in the refrigerator, so why not give it a try. I have fixed other salmon dishes using Spanish Jack's products, but this recipe gave the salmon a copper color glaze. This recipe is a simple and easy recipe to follow. Be sure to fix a side dish when serving this salmon to make a complete and healthy dish.

Source: *Connie - Ohio*

1-2 tablespoon yogurt butter
1-2 tablespoon olive oil
3 salmon fillets

1/4 - 1/2 cup Spanish Jack's Coffee
Barbeque Sauce
Sprinkle salt & pepper, optional

Directions:

1. In a medium size skillet, put in the yogurt butter and olive oil. Turn up the heat to medium-high setting.
2. Rinse and check your salmon fillets for any bones. Place the salmon skin side down in the hot skillet. Cook the salmon for 3-5 minutes (based on how thick your salmon might be). Turn the salmon fillets over to cook for another 3-5 minutes.
3. Turn the salmon fillets over again, so the skin side is down. Pour the Spanish Jack's Coffee Barbeque Sauce directly on top of each of the salmon fillets. If you wish to add more seasoning, this is the time to add the salt and pepper. Turn the salmon fillets over for a few minutes until the sauce starts to thicken.

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4. Flip the salmon fillets over again. Serve the salmon fillet on a plate. Spoon any extra sauce in the skillet on top of the salmon fillet. With a side order of cooked veggies, rice, pasta or a salad should make this a wonderful light meal.




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