

# Spanish Jack's

## Mustang Mango Memories Salmon

Preparation: 10 Minutes, Cook Time: 5 Minutes

Yield: 3

Spanish Jack's Cookbook

Mango Grilling Sauce Recipes: **Salmon**



Tonight, I see that we have salmon for dinner. I saw the lemons, limes and oranges in our fruit bowl, but I also a brand new jar of Spanish Jack's Mango Grilling Sauce. This dish has such wonderful sweet fruity flavors. With a side of lime rice and a wedge head of lettuce, this dish makes a light meal for those hot summer days. On a cold winter days, this dish will make you feel you are on a tropical island.

**Source:** *Connie - Ohio*

### **Salmon:**

1 tablespoon Olive Oil  
1 tablespoon Yogurt Butter  
3 Salmon Fillets  
1/2 teaspoon sprinkle Spanish Jack's Red Devil Rub  
1/3 cup Spanish Jack's Mango Grilling Sauce  
1 Orange  
1 Lemon  
1 Lime

### **Lime Rice:**

1 cup White Rice

3/4 cup Water

1 sliced Green Onions

Lime Zest

1/4 teaspoon Lime Juice

### **Wedge Salad:**

1 Head sliced Lettuce

1 finely chopped Tomato

1 peeled Carrot

1 thinly sliced Radish

1 pinch shredded Monterey Jack-Colby Cheese, per person

Your favorite Salad Dressing

## Directions:

1. In a medium skillet, put 1 Tablespoon of olive oil and 1 Tablespoon of yogurt butter. Set the heat to a medium setting.

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2. Sprinkle Spanish Jack's Red Devil Rub on the top side of the salmon fillets.
3. Place the salmon skin flat side down in the hot skillet. Cook for 1-2 minutes before flipping the salmon.
4. While the salmon is cooking, it is time to prepare the glaze. Wash the lemon, orange and lime before using. Peel 3 section strips from the orange and lemon. Thinly slice each peel into small strips. Set it to the side.
5. Turn the salmon over. Slice the lemon and orange in half. Squeeze enough juice from 1 half of the lemon and orange. Pour the juices over the top of the salmon. Put the peel strips in the skillet. Pour the honey and Spanish Jack's Mango Grilling Sauce in the skillet. Stir the liquid. Spoon the liquid mixture over the salmon for 1 minute. Reduce the heat after cooking for 1-2 minutes.
6. LIME RICE: Pour the rice and water in a small pot. Stir. Turn the heat to a medium setting. Cut the green onions into small bites. Put the onions in the pot with the rice. Zest 1 lime over the rice. Then cut the lime in half. Squeeze the lime to get 1 tablespoon of lime juice for the rice. Pour the remaining lime juice over the salmon. Check the rice. When the rice is tender, sprinkle the parsley flakes over the rice and stir. Reduce the heat to simmer.
7. WEDGE SALAD: Wash the head of lettuce. Slice enough off the head to feed 1 wedge per person. Place it on the plate and put the remaining lettuce back in the refrigerator in a plastic container. Finely chop the tomatoes for each wedge. Using a peeler, peel several slices of carrot for each wedge. With a knife, thinly slice a radish for each wedge. Sprinkle a pinch of cheese on each salad. Let each person pour the salad dressing once the rest of the meal is served.
8. Check the salmon to see if it is fully cooked. If the salmon needs to cook longer, turn up the heat for another 1-2 minutes. Place the rice on the plate before placing the salmon. Add 1 Tablespoon of the salmon glaze over the salmon before serving. Put the remaining salmon glaze in a small bowl. This will allow people to add more glazed on their salmon.




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