

# Spanish Jack's

## Sunset Sapulpa Salmon

Preparation: 5 minutes, Cook Time: 4-6 minutes

Yield: 3

Spanish Jack's Cookbook

Cranberry Grilling Sauce Recipes: **Salmon**



I wanted to fix a different flavored salmon for the family. Looking in my pantry was Spanish Jack's Cranberry Barbeque Sauce and a package of Knorr® Asian Sides Teriyaki Noodles. Well, tonight we were going to have an Asian dish. This dish is so easy to make that you will have plenty of time to make the teriyaki noodles and a small side salad. The color of the salmon with the glaze made me think of a beautiful sunset. The flavors of the glaze will make every bite the most wonderful bite you have ever tasted.

**Source:** *Connie - Ohio*

1-2 tablespoon yogurt butter  
1-2 tablespoon olive oil  
1 large salmon skin removed, cut into  
3 pieces  
Sprinkle Kosher Salt & ground Black Pepper  
Sprinkle Old Bay Seasoning  
1/3 cup Spanish Jack's Cranberry  
Barbeque Sauce

Teriyaki sauce  
1/4 cup honey  
1 large lemon, for the zest & juice

Sides: Optional  
1 package Knorr® Asian Sides Teriyaki  
Noodles  
Salad

### 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.
2. Sprinkle salt, black pepper and Old Bay Seasoning on both sides of the salmon fillet.

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3. Place salmon pieces in the hot skillet flat side down. Cook for 1 minute before flipping the salmon. Cook for another 1 minutes before adding the glaze.
4. While the salmon is cooking, it is time to prepare the glaze. In a medium glass measuring cup, pour in 1/3 C of Spanish Jack's Cranberry Barbeque Sauce. Pour in the same measuring cup enough teriyaki sauce to reach the 1/2 C marking. Next pour enough honey to reach the 3/4 C marking. Stir to blend in all the ingredients together.
5. After the salmon has cooked for 2 minutes, turn over the salmon so the flat side is facing down. Pour 1/2 of the glaze over the salmon cuts. Cook for another minute before turning over the salmon. After turning over the salmon, pour the rest of the glaze over the top of the salmon cuts. Zest the lemon on top of the salmon cuts. Now cut the lemon in half. Squeeze the lemon and allow the juices to fall over the salmon cuts. Cook for no longer than 1 minute.
6. While the salmon is cooking, it would be a great time to fix your side dishes.
7. When serving your salmon, put the remaining glaze in a small bowl. This will allow people to add more glaze on their salmon.



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