

Pan Seared Salmon with Blood Orange Marmalade

Salmon fillets

Dry rub:

- 1 c. brown sugar
- 1 c. Hungarian paprika
- ¼ c. granulated garlic
- ¼ c. granulated onion
- 1/8 c. dried cumin
- 1/8 c. dried coriander
- ½ c. kosher salt

Mix all of the dry rub ingredients together. Dredge salmon fillets in the dry rub.

Pan sear in olive oil until starting to brown. Finish in oven at 325 degrees.



Blood Orange Marmalade

- 1 c. marmalade
- ¼ c. blood orange juice
- 1/8 c. lemon juice
- 3 t. dry rub

Mix all ingredients in a saucepan. Simmer and cook to reduce.

Drizzle marmalade over salmon and garnish with lemon wedges.

ENJOY!