

# Tequila Marinated Salmon

## Ingredients

4 salmon fillets  
1/4 tsp + 1/2 tsp Habenero Pepper Salt  
2 Tbsp minced habanero pepper  
1/4 cup vegetable oil

1/4 cup tequila  
1/4 + 2 Tbsp cup lime juice, divided  
3 cloves of garlic, minced

2 Tbsp + 2 tsp lime zest, divided  
1/2 cup fresh orange juice  
1/4 stick unsalted butter, softened

## Method

**Salmon Marinade:** Salt salmon fillets with 1/4 tsp habanero pepper salt and let sit in glass dish. Combine minced habanero, oil, tequila, 1/4 cup lime juice, garlic, 2 Tbsp lime zest and orange juice. Pour blended mixture over salmon and marinate for 2-3 hours at room temperature.

**Butter Mixture:** In a separate bowl blend 2 Tbsp lime juice, 2 tsp lime zest and 1/2 tsp habanero pepper salt; add butter and stir, until all ingredients are blended well. Refrigerate.

Remove butter mixture 20 minutes before serving.

Broil salmon close to flame, on top rack of oven, being careful not to char the fillets (can be cooked on the grill). Cook salmon, basting with marinade and turning once, until it flakes or to taste.

Serve salmon topped with butter mixture. Delicious served over rice!

*Makes:* 4 servings

*Time:* 1 h 15 mins

