



GRILLED SALOMON WITH HABANERO-LIME BUTTER

¼ c. vegetable oil
½ c. orange juice
3 T. lime juice
1 T. tequila
1 T. grated lime zest
1 T. minced habanero pepper
1 clove garlic, minced
4 (5 ounce) salmon steaks
¼ cup butter, softened
¼ teaspoon garlic salt
1 T. lime juice
2 tsp. minced habanero pepper
2 tsp. grated lime zest

In a bowl, stir together vegetable oil, orange juice, 3 T. lime juice, tequila, 1 T. lime zest, 1 T. habanero pepper, and garlic. Reserve a small amount to use as a basting sauce, and pour the remainder into a shallow baking dish. Place the salmon in the shallow dish, and turn to coat. Cover, and refrigerate for 2 to 4 hours, turning every ½ hour.

In a small bowl, mix together softened butter, garlic salt, 1 T. lime juice, 2 tsp. habanero pepper, and 2 tsp. lime zest. Cover, and refrigerate.

Lightly oil grill grate prior to preheating. Over medium heat place salmon on the grill. Cook for 5 to 6 minutes per side, or until the fish can be easily flaked with a fork. Transfer to a serving dish, top with habanero butter, and serve.