

Mango Salmon

1 mango, skinned and pitted, chopped
1 lime, quartered, divided
1 4-6 oz Oregon Troll-Caught Salmon fillet, about $\frac{3}{4}$ inch thick
All-purpose flour
2 Tbsp clarified butter (see below)
Dash of dry sherry
Pinch of dried basil

In small bowl, mash mango until smooth. Squeeze juice from 1 quarter of the lime into the mashed mango and mix well.

Rinse the fillet under cold water; pat dry with paper towel. Dust lightly with flour.

Heat small skillet over medium heat. Add clarified butter, fish and dash of sherry. Cook salmon about 5 minutes. Turn fillet over. Cook about 2 minutes. Spoon part of mango mixture over the fillet. Squeeze juice from the second lime quarter over the fish and add a pinch of basil. Cover and cook about 3 more minutes, until the fish is firm and flakes with a fork. Serve with the remaining mango on the side and remaining lime.

Clarified butter: melt butter over low heat. When completely melted, let stand for a few minutes, allowing the milk solids to settle to the bottom. Skim the butter fat from the top and place in a container. The clarified, drawn butter is ready for use.