

Salmon in Three Citrus Sauce

6 Oregon Troll-Caught Salmon steaks
½ tsp each grated orange rind, grated lemon rind, and grated lime rind
1/3 cup orange juice
2 Tbsp each lemon juice and lime juice
¼ cup grated yellow onion
1 Tbsp honey
½ tsp minced hot red chili pepper or ¼ tsp red pepper flakes
3 Tbsp butter

In a shallow glass or ceramic dish, arrange the salmon steaks in a single layer. In a small bowl, combine the orange, lemon, and lime rinds, the orange, lemon, and lime juices, the onion, honey, and hot red pepper. Mix well, pour over the salmon, cover and refrigerate. Marinate the fish, turning occasionally, for at least 3 hours.

Preheat the broiler. In a small saucepan, melt 1 tablespoon of the butter. Using a slotted spoon, transfer the salmon to the broiler rack, reserving the marinade. Brush the steaks with the melted butter and broil 4 inches from the heat for 4-6 minutes on each side or until the steaks flake easily when tested with a fork. Transfer to a heated serving platter.

Meanwhile, strain the marinade into the saucepan and bring to a boil over moderate heat. Boil, uncovered, until slightly thickened, about 2 minutes. Blend in the remaining 2 tablespoons of butter and pour the sauce over the fish.