

GRILLED SALMON WITH HABANERO LIME BUTTER



Ingredients

Servings: 4

- 1/4 cup vegetable oil
- 1/2 cup orange juice
- 3 tablespoons lime juice
- 1 tablespoon white wine
- 3 tablespoons lime zest
- 3 tablespoons habanero pepper, deseeded, minced
- 1 tablespoon garlic, minced
- Four 5-ounce salmon steaks
- 1/4 cup butter, softened
- 1/4 cup garlic salt

- In a bowl, mix the vegetable oil, orange juice, 3 tablespoons lime juice, 1 tablespoon white wine, 1 tablespoon lime zest, 1 tablespoon 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 dish and turn to coat. Cover and refrigerate for 2 to 4 hours, turning frequently.
- In a small bowl, mix the softened butter, garlic salt, 2 tablespoons habanero pepper and 2 tablespoons lime zest. Cover and refrigerate.
- Preheat the grill for medium heat. Lightly oil the grill grate, and place the salmon on the grill. Cook the salmon for 5 to 8 minutes per side, or until the fish can be easily flaked with a fork. Transfer to a serving dish, top with the habanero butter and serve.

