



COG Spanish Salmon Recipe

Serves 6

Ingredients

4 oz. Olive Oil	1 tsp. Minced Garlic
4 oz. Orange Juice	2 oz. Chopped Mint
3 tsp. Sherry Wine Vinegar	1 tsp Red Pepper Flakes
1 tsp. Paprika (Spanish Paprika preferred)	1 tsp. Salt
3 tsp. Toasted Cumin Seed	1.5 lbs. Salmon Fillets
3 tsp. Toasted Sesame Seeds	

Directions

1. Combine oil, orange juice, vinegar, paprika, cumin, sesame, garlic, mint, red pepper and salt for marinade. Mix until well-blended.
2. Pour marinade over fish. Refrigerate for 1 hour to marinate.
3. Drain and discard excess marinade.
4. Grill fish over medium-high heat to minimum internal temperature of 145 degrees F.