

# Blackened Salmon w/Citrus Salsa

<https://www.cabelas.com/category/CWC>

This can be as spicy or mild as you'd like. The citrus salsa gives a refreshing flavor to whatever blackening seasoning you choose.

Prep Time:20 minutes

Cook Time:15 minutes

Servings: 4

Ingredients

- Blackened Salmon

- 4 8-ounce fillets of skinned, salmon or steelhead

- 2 teaspoons unsweetened cocoa powder

- 1 teaspoon cinnamon

- 2 teaspoons granulated onion or onion powder

- 2 teaspoons salt

- 1 teaspoon black pepper

- 4 teaspoons white sugar

- 1-2 crushed juniper berries (optional)

- Strawberry Citrus Salsa

- 1 pint strawberries, sliced

- 1 orange, peeled and chopped

- 1 tablespoon diced jalapeno pepper

- 1 tablespoon thinly sliced green onion

- 1 tablespoon fresh lemon or lime juice

- 1 tablespoon honey

- 1/2 teaspoon lemon or lime zest

**Salt and black pepper to taste**

Directions

Blackened Salmon

Mix all dry ingredients in a small bowl. In a pie pan or shallow dish sprinkle dry mixture over the bottom. Heat a cast iron skillet or regular frying pan on medium-high heat. Make sure the pan is completely dry. When the pan is hot, dip fish fillets into mixture covering both sides. Cook approximately 5 minutes per side and serve.

Strawberry Citrus Salsa

In a medium bowl mix lemon or lime juice with honey. Add all other ingredients, gently toss until combined.

Refrigerate until ready to serve.