

Sunshine Salmon

2 cloves garlic, finely chopped

1 Tbsp fresh basil or rosemary, finely chopped

2 oranges

1/2 cup sweet white wine (or chicken broth)

4 salmon fillets (1 1/2 lb), skin removed

1 tsp salt free garlic/herb seasoning

1/4 tsp black pepper

2 Tbsp orange marmalade

1 Tbsp Dijon mustard

1 Tbsp unsalted butter

Cut 1/2 of an orange into 1/4" slices (rounds); cut rounds into quarters.

Squeeze remaining 1 and 1/2 oranges for juice (about 1/2 cup).

Place garlic, basil/rosemary, orange juice, orange slices, and wine in large skillet and cover; bring to boil over medium-high heat. Reduce heat to low; simmer, uncovered, 7 minutes.

Season salmon on both sides with seasoning and pepper. Add salmon to wine mixture; simmer 5 minutes on each side until salmon is opaque and flakes easily with a fork. Remove salmon to a serving dish.

Add marmalade and mustard to wine mixture; cook and stir 1 minute or until marmalade dissolves and sauce thickens.

Remove skillet from heat; gently stir in butter so fruit stays intact. Pour sauce over salmon. Serve immediately.