

Cashew Crusted Salmon



2-4 lb. Salmon Filet

½ cup salted Cashews

1/8 cup Chopped Green Onions

1 T Dried Horseradish

1/8 cup Demerara brown sugar

Salt

Pepper

Juice from ½ orange

1 T of Garlic Powder

Place salmon filet in baking pan. Chop the cashews and set aside. In a mixing bowl combine the horseradish, brown sugar, salt, Pepper, and cashews and garlic. Cover the filet with the orange juice the coat with the cashew mixture.

Bake at 375* for approx. 25-30 minutes. About 5 minutes before it is done sprinkle the green onions on the filet.

Remove from the oven and let set for 3-4 minutes before serving.