

St. Lucifer Roasted Salmon w/ Veggie Relish

Ingredients:

- 1 pound fresh salmon filet
- 12 ounces watercress, washed and dried or any other leafy greens
- 2 cucumbers, seeds scooped out and diced
- 2 celery stalks, diced
- 1 green pepper, diced
- 1 yellow pepper, diced
- 1 clove garlic, minced
- ½ red onion, diced
- ½ cup chopped flat leaf parsley, chopped
- 1 ½ tablespoon red wine vinegar
- 1 tablespoon olive oil, divided
- ½ teaspoon **St. Lucifer Spice® #11**, more to taste
- Kosher salt and fresh cracked black pepper to taste

Directions:

- For the Veggie Relish:
 - Combine cucumbers, celery, green & yellow peppers, garlic, onion, parsley, red wine vinegar and ¾ tablespoon of olive oil. Dash of salt and pepper, mix and set aside for 30 minutes up to 1 hour.
- Cut salmon into 3-4 equal parts about ⅓ to ¼ pounds each.
- Season with salt, pepper and **St. Lucifer Spice® #11** and a touch of olive oil and refrigerate for 30 minutes up to 2 hrs.
- Heat cast iron skillet, in oven at 425° for 30 minutes. Then turn oven to broil.
- Remove heated skillet and coat with olive oil and carefully place salmon (with space between) on medium to high heat for 5-7 minutes, skin side down.
- Take skillet off stove top and place in oven on broil, middle rack for 5-7 minutes or until top of salmon starts to brown.
- Place cooked salmon over watercress or fresh leafy greens and add veggie relish over top and serve immediately.
- For added spice, we sprinkle our complete dish with **St. Lucifer Spice® #11**.

*Any oven safe skillet will do, we use cast iron for the crust it gives the salmon skin, which along with salmon is rich in Omega 3 oils, Protein, Vitamins A & C and Calcium & Iron. So eat your crispy salmon skin!