**Pecan Crusted Salmon**

4 (6-8 ounce) Salmon fillets

1 cup milk

1 cup pecans, chopped

¼ cup brown sugar

½ cup House-Autry Seafood Breader

2 teaspoons salt and pepper

Vegetable oil

1 stick butter

Marinate salmon in milk for 10 minutes. In food processor, slowly combine the pecans, brown sugar, House-Autry Seafood Breader, salt and pepper. Set aside ½ cup of mixture. Heat ¼ cup oil in a large heavy skillet.

Press salmon in pecan mixture until coated. Cook salmon fillets until well browned. **Be careful-not to cook too long- brown sugar will burn.** Cook salmon fillets only until outside is browned.

Remove salmon and place on a baking sheet in a pre-heated 400 degree oven for 10 minutes.

In a small sauce pan, melt butter. Add remaining pecan mixture. Place salmon fillets on a platter and top with butter sauce. Yield: 4 servings