



MAPLE-GLAZED SALMON

Servings: 6

Ingredients

- 1 tablespoon vegetable oil
- Six 6-ounce salmon fillets
- 2 teaspoons salt
- 1 cup real maple syrup
- 2 teaspoons ground sumac
- 1 teaspoon ancho chili powder
- 1 teaspoon granulated garlic
- 1 teaspoon ground juniper berries

Directions

Preheat the oven to 375 F.

Heat a large cast iron over medium-high heat and add the oil.

Season the salmon fillets on both sides with salt, and then add to the hot pan, top side down.

Let brown until caramel-colored on the first side (about 2 minutes) and then flip to brown on the other side. Remove from the pan and set aside.

Add the maple syrup, sumac, ancho chili powder, granulated garlic and juniper berries to a saucepot. Place over low heat and reduce by 1/2.

Place the salmon on a baking tray and brush with the maple reduction.

Place the salmon in the preheated oven and let cook for 8 to 10 minutes or the internal temperature reaches 145 F. Remove from the oven and brush the salmon 1 more time with the maple reduction.

Serve immediately.

Side dishes

Rosemary Sweet Potato
Mustard Greens



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