

Cranberry Chipotle Glazed Salmon

Ingredients:

2 oz Apricot preserves
2 oz Cranberry sauce, whole berry
1 can Chipotle peppers in Adobo sauce, drained
4 - 4 oz Salmon fillets
1 tsp kosher salt
1 tsp black pepper
2 oz olive oil



Directions:

Combine apricot preserves, cranberry sauce and chipotle peppers. Mix well.

Season salmon with salt and pepper

Heat oil in saute pan over medium-high heat.

Sear salmon, skin side up, for 2 to 3 minutes on both sides or until lightly browned.

Spray sheet pan with vegetable oil. Place salmon, skin side down on sheet tray.

Spread glazed mixture on top of salmon.

Finish in 350 degree oven for 12 to 15 minutes.

Maple Dijon Vinaigrette

1.5 tbs Pure maple syrup
1.5 tbs Dijon mustard
1.5 tbs Apple cider vinegar
1/8 tsp kosher salt
1/8 tsp black pepper
2 oz Canola oil

Whisk together maple syrup, mustard, vinegar, salt and pepper. Slowly whisk in oil until well blended.