



## Holiday Salmon

Recipe By JOE LASHER, SR.

SERVES: 2

### CREAMY DILL SAUCE:

- ☐ ½ cup full fat sour cream
- ☐ 3 tbsp. dill, *chopped*

- ☐ 3 tbsp. onion, *minced*
- ☐ 1 tsp. lemon zest
- ☐ ½ tsp. salt

### TAPENADE:

- ☐ ⅓ cup dried cranberries
- ☐ ⅓ cup orange juice
- ☐ ⅓ cup sliced, *toasted almonds*
- ☐ 1 tbsp. parsley, *chopped*

- ☐ 1 tsp. olive oil
- ☐ ⅓ cup pomegranate seeds, *for finishing*
- ☐ ¼ cup parsley, *chopped for garnish*
- ☐ 1 lemon, *cut into wedges for garnish*
- ☐ salt and pepper, *to taste*

### SALMON:

- ☐ 2 (6 - 8 oz.) salmon fillets
- ☐ 1 tsp. salt

- ☐ 1 tsp. pepper
- ☐ 1 tsp. olive oil

### HONEY BUTTER GLAZE:

- ☐ 3 tbsp. honey
- ☐ 4 tbsp. unsalted butter
- ☐ 1 tsp. garlic, *minced*

### DIRECTIONS:

- ☐ 1. Preheat oven or smoker to 350°F.
- ☐ 2. Mix all ingredients for creamy dill sauce in a small bowl and place in the refrigerator.
- ☐ 3. In a small saucepan, heat orange juice, just to a boil, and cut heat. Add dried cranberries, cover for 15 minutes, strain and let cool. Mix together cranberries, almonds, olive oil, salt and pepper, and parsley. Let stand at room temperature.
- ☐ 4. Prepare salmon for cooking by coating with olive oil, salt and pepper.
- ☐ 5. Heat a small amount of olive oil in a large skillet. Sear both sides of salmon, then transfer to a foil-lined baking pan.
- ☐ 6. While salmon rests, mix butter, honey, and garlic in a small, microwave-safe bowl and melt together in the microwave.
- ☐ 7. Brush honey butter liberally over salmon fillets; place into the oven until they reach a 145°F internal temperature.
- ☐ 8. Remove glazed salmon. Plate and top with a 1/8 inch thick layer of creamy dill sauce. Top with tapenade and sprinkle pomegranate seeds and chopped parsley on top. Enjoy with fresh lemon wedges.

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