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Scott Culpepper's

SALMON WITH POMEGRANATE CITRUS GLAZE

SERVES: 4-6

SALMON:

1 (2-2½ lb) whole salmon fillet
2 tbsp olive oil
1½ tsp kosher salt
1 tsp ground black pepper
1 tsp granulated garlic
1 tsp smoked paprika
2 tsp finely chopped fresh rosemary
2 tsp finely chopped fresh thyme

POMEGRANATE CITRUS GLAZE:

¾ cup pomegranate juice
¼ cup fresh orange juice
2 tbsp lemon juice
2 tbsp pure maple syrup
1 tbsp Dijon mustard
1 tbsp soy sauce
1 tsp orange zest
1 tsp cornstarch
1 tbsp cold water

GARNISH:

pomegranate seeds
orange slices
fresh rosemary
fresh parsley

DIRECTIONS:

1. Preheat the oven to 400°F.
2. Pat the salmon dry and brush it with the olive oil.
3. Combine the salt, pepper, granulated garlic, smoked paprika, rosemary, and thyme. Rub the mixture evenly over the salmon.
4. In a small saucepan, combine the pomegranate juice, orange juice, lemon juice, maple syrup, Dijon mustard, soy sauce, and orange zest. Simmer for 8-10 minutes, until slightly reduced.
5. Mix the cornstarch and cold water, then whisk the mixture into the glaze. Cook for 2-4 minutes more, until glossy.
6. Place the salmon on a parchment-lined baking sheet and roast for 12-15 minutes.
7. Remove the salmon from the oven, brush generously with the glaze, and return it to the oven for 3-6 minutes more.
8. Remove from the oven and let rest for 5 minutes.
9. Garnish with the pomegranate seeds, orange slices, rosemary, and parsley. Serve the remaining glaze on the side.