

Festive Baked Salmon – www.prideofbristolbay.com

INGREDIENTS

Salmon:

2.4 – 3lb wild sockeye salmon side (skin on)
2 1/4 tsp salt
1 tsp black pepper

HoneyButter Glaze:

5oz butter, unsalted
1/2 cup honey
3 garlic cloves, finely minced

Creamy Dill Sauce:

1 1/2 cups sour cream
1/2 cup fresh dill, finely chopped (lightly packed cup)
1/2 shallot, finely grated
1 1/2 tbsp lemon zest
1/2 tsp salt

Tapenade:

1 cup dried cranberries
1 cup orange juice
1 cup slivered almonds, toasted
1/3 cup parsley, roughly chopped
1/4 tsp each salt and pepper
1 tbsp extra virgin olive oil

Finishing:

1 pomegranate, only the seeds
1/4 cup parsley, roughly chopped
3 tbsp lemon juice
2 lemons, extra, cut in 6 pieces each

INSTRUCTIONS:

Step 1: Simmer 3-ingredient Honey Glaze for 2 minutes; To make the Honey Glaze, put butter, garlic and honey in a saucepan and simmer for a couple of minutes to thicken slightly and bring all the flavors together.

Step 2: Pour over salmon then bake wrapped in foil (easy clean up!)

Step 3: Spread cooked salmon with 4-ingredient Lemon Dill Sauce, 4-ingredient “Tapenade” (topping mix).

Step 4: Sprinkle with pomegranate seeds, drizzle with lemon juice;

Step 5: Serve warm or at room temperature. Now sit back and bask in praise.

Line a tray with foil. (Recommended: A double layer of foil for leakage protection.) Then baking/parchment paper. Place the salmon on top.

Fold the foil sides up a bit to cup them a little so the glaze won't spill onto the tray.
Pour the glaze over (it's fine that the glaze is still hot);

Top with another sheet of paper and then foil. Seal edges to form a parcel. No need to make it tightly sealed, just mostly sealed is fine;

Bake for 15 minutes covered;

Uncover, then switch oven to broiler/grill. Grill for 10 minutes to get some tasty caramelization on the edges and a bit on the surface. IMPORTANT: Keep salmon on the middle shelf in the oven when broiling/grilling, don't move it closer to the heat source – risk of paper burning!

Lemon Dill Sauce

This sour cream-based sauce provides an element of creamy richness to the baked salmon as well as acting as the “glue” for the Holiday “Tapenade” we pile over the top.
Mix Sour Cream, shallots, dill and lemon-zest together in a small bowl.

Holiday Tapenade

This jumble of goodies is a terrific combination for both flavors and textures with the Honey Glazed salmon and Creamy Dill Sauce. The sweet, slightly tart cranberries and the nutty almonds contrast beautifully with the cooling Creamy Dill Sauce and the rich, Honey Glazed flesh of the salmon.

Combine: Pomegranate, Dried Cranberries, Orange Juice, Slivered Almonds, Parsley, Olive Oil.

Assembly:

Smother the salmon generously with the Creamy Dill Sauce. Generous is the operative word here! It's the main sauce for this dish, and it's also the “glue” for the Tapenade;

Sprinkle the Tapenade across the surface. Really pile it on, use it all!
Then sprinkle over the pomegranate next, and finally the lemon juice.