



## Salmon with Cranberry, Ginger and Leek

*A zesty sauce with simple roasted salmon*

Yield: 6

1-1/2 tsp	Olive Oil
6 oz	Sliced Leeks
10 oz	Frozen Cranberries
1/4 cup	Light Brown Sugar
1 Tbsp	Grated Ginger Root
3/4 cup	Water
6 ea ch	Wild Salmon Loin, 4 oz
1/8 tsp	Kosher Salt
<1/8 tsp	Ground Black Pepper



In a sauté pan, heat the oil and add the leeks. Sauté until softened and starting to caramelize. Add cranberries, brown sugar and ginger. Let everything simmer together for a few minutes. Add the water and let it reduce. The cranberries will make a glaze.

Pre-heat broiler. Place the fish on a baking tray and season with salt and pepper. Broil each side about 5-8 minutes until an internal temperature of 145F is reached. Serve the fish with the cranberry leek sauce.

**Chef's Note:** The best way to clean leeks is slice them first and then submerge and rinse in water.

Calories (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Sat Fat (g)
237.1	22.9	17.1	8.4	62.8	81.5	2.5	1.3