

# Fruit Glazed Salmon Recipe

Serves: 6



## Ingredients

### Fruit Glaze

- ½ cup fresh squeezed orange juice
- ¼ cup apricot-pineapple jam or marmalade (Any fruit flavor you like can be used)
- ¼ cup fresh lime juice
- ¼ cup white wine
- 2 tablespoons soy sauce
- 1 tablespoon cider vinegar
- 1 tablespoon brown sugar
- 1 tablespoon chopped garlic
- 1 tablespoon butter
- ¼ teaspoon black pepper

### Salmon

- 1 6-8 ounce skin on salmon fillet per person
- Olive oil
- Kosher salt
- Freshly cracked black pepper

## Preparation

Prepare the glaze first. Add all the ingredients together in a saucepan. Bring this mixture up to a boil over medium-high heat stirring constantly to avoid burning. When it does begin to boil, reduce heat and simmer. Keep stirring the sauce every couple of minutes until it thickens to a nice syrupy glaze, about 25-35 minutes. Add salt if needed. Allow the mixture to cool and get ready to grill some salmon!

Heat your grill to a medium-high. Clean the grill well. Fold a paper towel in half three times to get a small



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rectangular pad. Soak the pad in olive oil and wipe the oil on the grill to avoid the salmon from sticking (Use a set of grill tongs to hold the pads.) Salt and pepper the salmon steaks to taste. Brush the skin side with olive oil and start the fillets cooking skin side down on the grill. Spoon or brush the glaze over the steaks. Cook for 3-5 minutes depending how you like them cooked. I like salmon cooked pretty rare, it has a great texture. Flip the salmon using a spatula and cook another 3-5 minutes until they are done (You can cut into one to see if they are cooked to your liking). Plate skin side down and coat with the remaining glaze before serving. Serve with some grilled vegetables, rice pilaf and a mixed salad for a great meal.

I have paired this dish with a Pinot Noir. The salmon and the Pinot Noir really go together well with this great summer treat. For great wine to accompany this and all your wild game meals, go to [wildgamewine.com](http://wildgamewine.com) for some incredible deals!

Cheers



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