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Blackberry Champagne Salmon Recipe

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BLACKBERRY CHAMPAGNE SALMON RECIPE

Ingredients

- 1/4 cup Cherchies® Blackberry Preserves
- 1/4 cup Cherchies® Champagne Mustard
- Fresh Salmon (adjust glaze according to amount of salmon)
- 2 Tablespoons (Tbsp) Cherchies® Garlic Seasoning
- 1 teaspoon (tsp) pepper
- 4 Tablespoons (Tbsp) butter
- parchment paper

Preparation

1. Preheat oven to 350 degrees. Line a baking pan with parchment paper. Sprinkle salmon with Cherchies® Garlic Seasoning and pepper. Divide the butter into Tablespoon (Tbsp) portions and place on salmon a few inches apart.
2. Meanwhile, in a small bowl, mix together Cherchies® Champagne Mustard and Cherchies® Blackberry Preserves until blended. Slather the mixture over the salmon. Bake the salmon in the oven for 20 minutes, or until salmon is cooked through (breaks apart easily with a fork).
3. Serve with your favorite salad. Enjoy!



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