

Salmon with Tangy Raspberry Sauce

Anna-Marie Williams - League City, TX

Simple&Delicious Magazine - April/ May 2012

Servings: 4

Start to Finish Time: 25 minutes

It's always fun to experiment. Try this salmon with other preserve flavors, such as apricot, peach or pineapple.

2 tablespoons red raspberry preserves

1 tablespoon white vinegar

1 tablespoon honey

1 teaspoon smoked paprika

1/4 teaspoon salt

1/4 teaspoon pepper

4 (6-ounce each) salmon fillets

2 tablespoons olive oil

In a small bowl, whisk together the preserves, vinegar and honey. Set aside.

In a bowl, combine the paprika, salt and pepper. Sprinkle over the salmon. Drizzle with oil.

Moisten a paper towel with cooking oil. Using long-handled tongs, lightly coat the grill rack.

Place the salmon, skin-side down onto the grill rack.

Grill, covered, over medium heat (or broil four inches from the heat) for 10 to 12 minutes or until the fish flakes easily with a fork.

Spoon the raspberry sauce over the fillets.

Per Serving (excluding unknown items): 274 Calories; 13g Fat (42.4% calories from fat); 34g Protein; 5g Carbohydrate; trace Dietary Fiber; 88mg Cholesterol; 248mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.