

Salmon with Sumac Rub & Pomegranate Molasses

Recipe Courtesy of: Judy & Kurt

Ingredients

1 lb Salmon Portions, or fillets cut into serving size pieces
8 oz Pomegranate Juice
1 tbsp Honey
1/2 tsp fresh ground black pepper
2 tbsp ground sumac
Zest from one lemon

Directions

Preheat oven to 375°. Simmer pomegranate juice until reduced to 1/4 cup. Add honey and black pepper to reduced juice.

In a small bowl, mix together sumac and lemon zest. Rub salmon with spice mixture. Drizzle 1 teaspoon of the pomegranate reduction over each salmon portion.

Bake at 375° for 10-12 minutes, or until salmon is done. Serve with remaining pomegranate sauce.

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