

Grilled Salmon with Blackberry-Ginger Balsamic Raisin Glaze



Makes: 6 servings



Total Time: 25 minutes

Ingredients:

- 1 cup seedless raisins
- ¼ cup D'Avolio's Blackberry-Ginger Aged Balsamic Vinegar
- 2 small cloves garlic
- Salt and pepper to taste
- 2 lb. raw salmon fillets

PREPARATION

1. **Pre-heat grill** to 475. In a small saucepan, cover raisins with water and bring to a simmer over medium heat. Cook for about 7 minutes, or until raisins are soft and plump. Drain water and transfer raisins to a blender. Add D'Avolio's Blackberry-Ginger Aged Balsamic Vinegar and garlic cloves. Blend until very smooth. Add salt and pepper to taste.
2. **In a shallow dish**, pour about half the raisin glaze over the salmon fillets, turning to cover evenly. Place coated salmon on the preheated grill and cook until flaky, about 5 minutes per side depending on size of fillets. Brush salmon with remaining glaze as it grills.

Alternately, cook salmon on a cedar plank, or bake in a 475 degree oven.

This glaze could also be used on grilled vegetables, pork, or chicken.

Also, try this glaze with D'Avolio's Honey-Ginger White Balsamic Vinegar.

Nutrition: 300 calories; 10g fat (1.5g saturated); 85mg cholesterol; 21g carbohydrates; 31g protein; 270mg sodium



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