

Denis' Cranberry Honey Glazed Salmon

Ingredients

- 4 salmon filets
 - Kosher salt and black pepper to taste
 - ½ cup fresh cranberries (optional)
 - Dill to garnish (optional)
 - 1/3 cup honey
 - 1/3 cup low sodium soy sauce
 - ¼ cup cranberry juice
 - 2 tablespoons bourbon (optional)
 - 1 teaspoon paprika
 - 2 cloves garlic, minced
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Directions

Cranberry Honey Marinade/Sauce

1. In a small bowl, whisk together the honey, soy sauce, cranberry juice, bourbon (optional), paprika, and garlic.

Preparing and cooking the salmon

2. Place salmon filets in a large zip-loc bag, pour half of the Cranberry Honey Marinade/Sauce in the bag, ensuring coating of all filets. Refrigerate for between 15 minutes and 2 hours (30 min recommended)
3. Preheat oven to 400 degrees. Line a baking sheet with parchment paper. Set aside.
4. Place filets on the prepared baking sheet. Season lightly with salt and pepper and discard marinade from bag.
5. Bake for 10-15 minutes or until cooked to your liking. NOTE: baking time will depend on filet thickness. You want to see opaque white all the way up on both sides creeping onto the top.

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6. Meanwhile, prepare the sauce: Place the remaining marinade sauce and fresh cranberries (optional) into a small saucepan over medium heat. Bring to a boil and then reduce heat to low medium and allow to simmer 5-8 minutes or until sauce is reduced into a glaze.
7. When the salmon is ready, remove from oven, transfer to plate and drizzle the sauce reduction over the salmon.