

Citrus Glazed Salmon

Citrus Glaze

- 2 T orange zest
- 1 T lime zest
- 1 1/4 c dry white wine
- 3/4 c orange juice
- 1/4 c lime juice
- 1/4 c lemon juice
- 1/4 c brown sugar
- 1 1-inch piece sliced ginger

In a pot, combine glaze ingredients and cook over medium heat, stirring occasionally until reduced to one-third the volume. It should be a syrup consistency. If necessary you can return it to the heat to further reduce. Strain through a fine mesh strainer. Store covered in the refrigerator.

Salmon

- 6 6-oz salmon filets (2.25 lbs)
- kosher salt and freshly ground black pepper

Preheat oven to 420F.

On a parchment covered pan, coat salmon with a little olive oil, salt and freshly ground black pepper. Roast salmon for 8 - 20 minutes, removing thinner parts as they're cooked through. Serve salmon drizzled with citrus glaze. Serves 6. Garnish platter with parsley and citrus slices.

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