

VERY CRANBERRY SAUCE SALMON STEAKS

(courtesy of Margee Berry - Trout Lake, WA)

- 1 tbsp olive oil
- 2 tsp Dijon mustard
- 1/3 cup chopped shallots
- 1/3 cup McLure's orange blossom honey
- 1 tsp minced garlic
- 4 salmon steaks-1-inch thick about 5 ozs
- 2 tsp peeled grated fresh ginger
- 1/3 cup dried cranberries
- 2 tsp chopped fresh thyme
- 1 cup orange juice
- 2 tsp orange zest
- 2-1/4 cups fresh or frozen cranberries

Spray grill rack with non-stick cooking spray then heat to medium-high. Heat oil over medium in a large skillet. Saute the shallots 3 minutes then add the garlic, ginger, and thyme and sauté 1 minute more. Add the orange juice, orange zest and fresh or frozen cranberries. Cook until cranberries start to pop about 4 minutes. Puree in food processor with the mustard and honey. Pour 1/3 cup into a small bowl for a baste and remaining back in the skillet, keep warm while preparing salmon. Rinse and pat dry the salmon then grill 5 minutes per side brushing with the baste. Place 1 steak onto each of 4 plates the pour warmed sauce over and last sprinkle each with equal amounts of the dried cranberries.

Serves 4