

Pomegranate Glazed Salmon

Recipe By Victoria Dwek



Cooking and Prep:  45
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover, Rosh
Hashanah

Diet: Pescetarian, Gluten Free

Source: Whisk by Ami
Magazine

It doesn't matter what time of year it is, this is one of my favorites. I've been demonstrating it a lot at food events (it's nice to see how such a gorgeous dish could be so effortless), and it finally makes it here for you. Lately, I've been buying the 60-ounce bottle of POM juice, reducing it all in one shot, and storing it in the fridge. Use it a little at a time (bring to room temperature...an A+ dinner when there's seriously no time) or pour the whole thing over a side of salmon for a beauty on the Yom Tov table.

Ingredients (7)

Main ingredients

- 4 cups **Heaven and Earth Pomegranate Juice**
- 3 tablespoons sugar
- 2 pounds salmon fillets
- salt

- coarse Gefen Black Pepper
 - Gefen Olive Oil, for sprinkling
 - 1/4 cup pomegranate seeds, for garnish
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Start Cooking

Prepare the Salmon

1. Preheat oven to 400 degrees Fahrenheit.
2. Add pomegranate juice to a saucepan over high heat. Bring to a boil and continue to boil until juice is reduced to a quarter. This will take about 30 to 40 minutes, depending on the size of your pot. The sauce will thicken more as it cools.
3. Place salmon in a baking dish. Season with salt and pepper and drizzle with olive oil. Bake for 18 to 20 minutes, or until salmon flakes easily with a fork (a side of salmon will take almost double the time). Let cool to room temperature.
4. Top salmon with pomegranate glaze and pomegranate seeds and serve.

Credits

Photography and Styling by Esti Photography