



## *Our Family Recipes*

### Main Dishes

#### **Lou's Salmon with Pomegranate Ginger Glaze**

(Louise Cheran Yerkes Thompson)

½ cup pomegranate juice  
½ cup honey  
6 quarter-size slices fresh ginger  
2 lemons, sliced  
4 6oz salmon fillets  
Sea salt and freshly ground pepper to taste  
Arugula, mache or watercress leaves

Combine pomegranate juice, honey, ginger and lemons in a small saucepan  
Bring to boil, reduce heat and simmer for 10 to 15 minutes or until reduced by at least half

Remove ginger and lemons

Set aside to cool (glaze will thicken as it cools)

Glaze made be made up to 2 days ahead and refrigerated until ready to use

Rinse salmon and pat dry

Sprinkle with sea salt and pepper

Cook on well-oiled grill for 5 to 7 minutes per side or until salmon reaches 150° on meat thermometer

Serve over a bed of arugula

Drizzle with pomegranate glaze