



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Pomegranate-Glazed Salmon (adapted from *Food and Wine* via ...so many recipes)

Mix the marinade and the glaze at the same time, since they use so many of the same ingredients. If you don't keep agave nectar around, just use 4 teaspoons brown sugar instead, in both the marinade and the glaze.

Serves 4

For the marinade:

2 tablespoons soy sauce
1 tablespoon agave nectar
2 garlic cloves, smashed
2 teaspoons finely grated fresh ginger
2 tablespoons fresh lemon juice
1 tablespoon extra-virgin olive oil
½ teaspoon kosher salt
½ teaspoon freshly ground white pepper
4 (6-ounce) skinless salmon fillets

For the glaze:

1 tablespoon soy sauce
1 tablespoon agave nectar
1 garlic clove, minced
1 teaspoon finely grated fresh ginger
1 teaspoon finely grated lemon zest
½ cup pomegranate juice
salt

1. Combine all of the marinade ingredients in a large, shallow dish. Add the salmon fillets and turn to coat. Cover and refrigerate for 1 hour, turning a few times.

2. Make the glaze: Meanwhile, in a medium bowl, mix all of the glaze ingredients except the pomegranate juice. In a small saucepan, simmer the juice over medium-high heat until reduced to 2 tablespoons. Stir into the other glaze ingredients.

3. Adjust an oven rack to 4 inches below the broiler; heat the broiler. Line a rimmed baking sheet with foil; arrange the salmon fillets, skin side down, on the prepared pan. Season with salt and brush with half of the glaze. Broil for about 3 minutes, until the fillets begin to brown. Brush the fillets with the remaining glaze and broil for about 3 minutes longer, until richly glazed and the fish is just cooked through. Serve immediately.