



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | Lou's Salmon with Pomegranate Ginger Glaze

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