



Apple Cherry Chipotle Glazed Salmon

Let's begin by gathering our ingredients for Apple Cherry Chipotle Glazed Salmon:

Ingredients:

- 6 ounces apple cherry concentrate
- 1/2 cup brown sugar
- 1 Tbsp cup honey
- 2 Tbsp adobo sauce & 2 peppers
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 fillet wild Alaskan salmon

Place all ingredients except salmon in a saucepan, stir and bring to a boil. Reduce heat and simmer for 30 minutes. Glaze will seem thin until it cools. Set aside or refrigerate until ready to use.

Set oven to BROIL, and cover a baking pan with aluminum foil. Skin salmon then place salmon on the pan and brush with glaze. Place in the oven and cook for 3-4 minutes depending on thickness of salmon. Remove salmon and flip over. Brush with additional glaze and return to oven for 3-4 additional minutes.

Serve salmon drizzled with glaze over rice. Enjoy!