



Apricot-Chile Glazed Salmon

INGREDIENTS

2 tablespoons New Mexico red chili powder
½ teaspoon salt
1¼-1½ pounds center-cut wild salmon, skinned
3 tablespoons apricot jam

PREPARATION

Preheat grill to medium-high.

Combine chili powder and salt in a small bowl.
Rub onto both sides of salmon.

Place jam in a small saucepan; heat over medium heat, stirring, until melted.

Oil the grill rack. Grill the salmon 4 minutes, then turn it over. Using a pastry brush, coat the top of the salmon with the jam.

Close the grill; cook until the salmon easily flakes with a fork, 3 to 5 minutes more. To serve, cut into 4 portions.

SERVES 4

ACTIVE TIME 25M
TOTAL TIME 25M

NUTRITION FACTS

Calories	215
Total Fat	6g
Saturated Fat	1g
Monounsaturated Fat	2g
Cholesterol	66mg
Sodium	433mg
Carbohydrates	12g
Dietary Fiber	1g
Total Sugars	7g
Added Sugars	6g
Protein	29g
Potassium	613mg



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