



Baked Blackberry Glazed Salmon

- 1 pound fresh Norwegian salmon, cut into 4 pieces
- Nonstick cooking spray
- 1 tablespoon lemon-pepper seasoning salt
- ½ cup seedless blackberry jam
- 3 tablespoons red wine vinegar
- 1 cup fresh blackberries

1. Preheat oven to 450°F.
2. Lightly spray both sides of salmon pieces with cooking spray and rub on lemon-pepper seasoning salt. Place fish, skin side down, in pan.
3. Bake uncovered for 12 to 15 minutes or until internal temperature reaches 145°F.
4. Meanwhile, in a 1-quart saucepan, cook blackberry jam and vinegar over medium heat 2 to 3 minutes until jam is melted. Remove from heat; set aside.
5. Carefully lift fish from skin with spatula.
6. Serve salmon topped with blackberry glaze and berries.