

## **Honey-Truffle Glazed Salmon w/ Apple Jam**

### **Ingredients**

#### **FOR THE JAM**

- 1 Apple peeled and grated
- ¾ c. Sugar
- 2 Tbsp. Champagne Vinegar
- 1 Tsp. Vanilla extract
- 1 Lemon zested and juiced

#### **FOR THE HONEY-TRUFFLE GLAZE**

- 2 Tbsp. Unsalted butter
- 5 Shallots minced
- 3 Tbsp. Lightly packed brown sugar
- 2 Tbsp. Champagne Vinegar
- 4 Tbsp. Honey
- 1 Tsp White Truffle Oil

#### **FOR THE SALMON**

- 10 oz. Salmon, skin removed
- Salt and pepper to taste

### **Preparation**

1. To make the apple jam bring apple, sugar, vinegar and lemon to a boil. Add vanilla. Turn the heat to low and cover. Reduce jam by half. About 25min. Let jam cool for an hour.
2. In a medium saucepan, heat with olive oil. Sprinkle salmon with salt and pepper. Cook salmon for 3 min. per side. Transfer to an oven safe dish and cover.
3. Melt butter in the same saucepan you used to cook the salmon. Add the shallots and sauté for about 5 min. Add sugar and vinegar and cook until sugar is dissolved. Transfer to a blender and add honey and truffle oil. Puree until smooth.
4. Preheat the broiler. Pour honey glaze over the salmon and place under broiler to finish. About 3 minutes. Divide salmon on 4 plates and garnish with apple jam.