



Yield: 4 servings

4 salmon fillets
2 teaspoons fresh thyme, finely minced
1 teaspoon fresh rosemary, finely minced
2 teaspoons juniper berries, crushed
1/4 cup dry vermouth
1/3 cup apple jelly
Kosher salt to taste
Freshly ground black pepper to taste

Preheat oven to 400 degrees F.

Set aside a large pinch of thyme and of rosemary for garnish.

In a saucepan toast the juniper berries until fragrant, add vermouth and remaining rosemary and thyme. Bring to a simmer and whisk in apple jelly. Stir until melted. Remove from heat.

Lightly season salmon with salt and pepper then pan sear salmon in an oven proof saute pan or skillet. Spoon apple glaze over salmon and finish in the oven until sauce is lightly browned.



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