



# Cherry Maple Glazed Salmon

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## INGREDIENTS

### Base:

- 6 oz Alaska salmon filets
- olive oil
- salt
- white pepper

### Maple Cherry Sauce

- 1/3 cup maple syrup
- 1/4 cup water
- 1/2 cup cherries
- 2 tsp brown sugar
- 1 tsp soy sauce
- 1 tbsp lemon juice

## INSTRUCTIONS

1. Pit the fresh cherries, or if frozen, thaw and mince. Set aside.
2. In a small saucepan mix the sauce ingredients and bring to a boil. Lower the heat and simmer, uncovered, for 10 minutes.
3. Rub Alaska salmon filets on both sides with olive oil and salt and pepper.
4. In a hot grill pan add the Alaska salmon and cook on both sides for 2-3 minutes depending on thickness. Baste each side with the maple cherry sauce to glaze after turning.
5. Serve over steamed rice and the remaining maple on top.

*Bon Appetit!*

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