



BLACKBERRY JALAPENO GRILLED SALMON



RAVEN'S NEST

The gift of gourmet

Serves 4

- 1/2 cup [Raven's Original Blackberry Jalapeno Jam](#)
- 1/4 cup extra virgin olive oil, plus a little more for brushing the grill grates
- 1/4 cup balsamic vinegar
- 4 6-ounce salmon fillets
- Fresh cilantro and jalapeno slices

1. Whisk together the [Blackberry Jalapeno Jam](#), olive oil and balsamic vinegar. Season with salt and pepper.
2. When ready to grill, preheat grill on medium heat for about 10 minutes.
3. Place the salmon fillets on a plate, and brush with the Blackberry Jalapeno glaze.
4. Brush the grill grates with a little more olive oil
5. Place the salmon on the preheated grill, skin side down, and close the hood. Grill for about 10 minutes. Flip the salmon and cook about 5 minutes longer, until salmon is cooked to desired temperature (about 135 degrees for medium).
6. Remove from the grill, and brush with additional Blackberry Jalapeno Glaze. Garnish with the cilantro and jalapeno slices.