

BRIE BAKED SALMON

(With Balsamic Reduction)



Ingredients:

4	4-6 oz.	Salmon Fillets (skinless)
4	Slices	Brie (about ¼" thick)
½	Cup	Balsamic Vinegar
1	Teaspoon	Agave (or honey)
		Salt & Pepper to taste

Directions:

1. Mix vinegar and agave in a small non-reactive sauce pan. Rinse and pat dry the salmon fillets, and place on a sheet of aluminum foil coated with pan spray. Brush with balsamic mixture and season with salt & pepper.
2. Place slice of brie on top of each fillet and fold foil closed, leaving enough room on top so that it doesn't touch the cheese. Place foil packet on sheet pan and bake in a 400° oven for 15 to 16 minutes, or until internal temperature of 135° is reached.
3. While salmon is baking, bring balsamic mixture to a boil, stirring occasionally until liquid is reduced by half – about 8 minutes. It should be the consistency of syrup. Set aside.
4. Remove salmon from oven and carefully unfold the foil, exposing the brie. Set oven to broil and return salmon to oven and broil until brie is golden brown and bubbly. This should only take about 1 minute.
5. Plate each portion of salmon and drizzle *lightly* with balsamic glaze.