



## GRILLED SALMON WITH BLACKBERRY COULIS GLAZE

### Blackberry Coulis

1 cup blackberries

1/2 cup sugar

8 tbsp. water

2 tbsp. freshly squeezed lemon juice

1 tbsp. blackberry liquor

Lightly pulse blackberries in food processor and then press through metal sieve to remove any seeds. Set aside.

In small sauce pan, bring sugar and water to boil and continue to gently boil for about 10 minutes or until slightly thickened. Remove from heat and stir in juice from blackberries, lemon juice and blackberry liquor. Return to heat and bring back to boil, and continue to cook for approximately another 5 minutes or until sauce has thickened to a syrupy consistency. Set aside and let cool.

### Salmon

1- 1/2 lbs. salmon filet

1 tbsp. chili powder (or less to taste)

1 tsp. garlic powder

1 - 2 tsp. kosher salt

Freshly ground pepper

Remove any pin-bones from salmon, trim, but leave skin intact. Season salmon with chili powder, garlic powder, salt and pepper. Prepare grill to medium-high heat. Place salmon skin side down directly over heat and cook until almost done. Brush salmon with Blackberry Coulis and cook for another 5 minutes to allow coulis sauce to glaze the fish.

Serve with remaining sauce.