

Featuring Tennessee Gourmet® Products

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Salmon Packets

2 (6 ounce) Salmon filets	¼ tsp. dill weed
Salt and pepper to taste	2 Tbsp. Tennessee Gourmet® Apricot & Spice Glaze
1 Tbsp. unsalted butter, room temperature	1 medium shallot, thinly sliced

Preheat oven to 400°F.

Layout 2 12X16 inch sheets of heavy-duty foil. Place 1 fillet in the center of each sheet. Divide all the ingredients. Brush the top of each salmon fillet with butter. Sprinkle each fillet with dill weed and shallot slices. Pour Apricot & Spice glaze evenly over each fillet. Wrap filets tightly in the foil packets.

Place the foil packets on a baking sheet and place the backing sheet on the middle rack of the oven. Cook for 10 to 12 minutes for a 1-inch thick piece of salmon.

Remove the backing sheet from oven. Open up the packets, but do not remove the fillets. Adjust the oven to broil and move the oven rack closer to the broiler. Return the baking sheet to the oven for an additional 2 minutes, this will crisp up the shallots and allow the glaze to slightly caramelize.

Serve the fillets in the packets to retain all the tasty glaze.