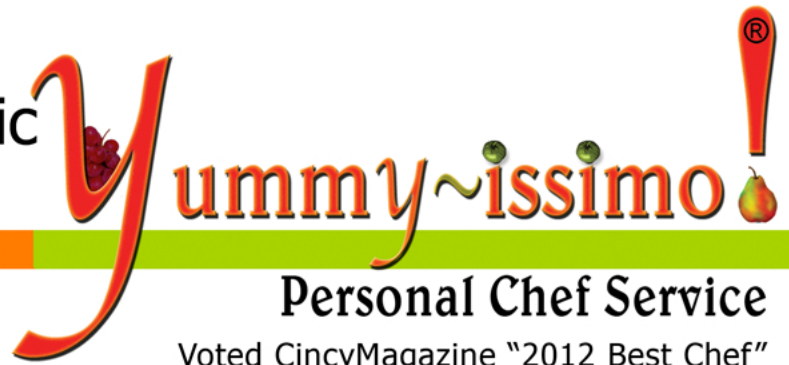


Blackberry & Balsamic Glazed Salmon



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1/2c seedless blackberry jam or preserves

2T balsamic vinegar

1T brown sugar

1T cumin

2t salt

2t chipotle chili powder

4 salmon filet, fresh

Preheat oven to 350.

Place blackberry jam in small saucepan and warm. Add balsamic, stir well and remove from heat.

Mix brown sugar, cumin, salt, and chipotle on plate.

Dip flesh side of salmon in spice mixture, brush with blackberry glaze.

Place on baking sheet sprayed with non~stick cooking spray and bake 10~12 minutes. Serve with any additional blackberry glaze on the side.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

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