

## SALMON WITH WINE AND MUSTARD

1 whole salmon filet  
1/3 c Cabernet Sauvignon Jam  
juice of 1/2 lemon  
2 T course ground mustard  
2 green onions, sliced thin

Preheat oven to 425°. In microwave, heat jam for 20 seconds. Whisk together jam, lemon juice and mustard. Set aside 1/2 the sauce.

Place the salmon on a large baking pan: season with salt and pepper, pour on remaining sauce. Sprinkle with onions.

Roast salmon for 15 minutes or until the desired temperature is reached. Serve with extra sauce.



EMILY G'S™  
JAM OF LOVE