



## Pan-Seared Salmon with Fresh Summer Cherry Garlic Sauce

Servings: 4 servings

We show off our summer fruit glaze in one of the new Colours pans with DuPont™ Teflon® nonstick coating.

### Ingredients

- 1 teaspoon olive oil
- 4 (4-ounce) salmon filets
- 12 ripe fresh cherries, pitted and cut in half
- 1 cup cherry or acai berry juice
- 1 clove garlic, minced
- 1 teaspoon chopped dried rosemary leaves and whole sprigs for garnish
- 1 tablespoon honey
- Salt and pepper



### Directions

Brush the olive oil over the salmon on both sides. In a large skillet with DuPont™ Teflon® nonstick coatings, sear the salmon for about 8 minutes a side or until browned. Remove and keep warm. Pour the cherry juice into the same pan and follow with the garlic and rosemary leaves. Bring to a boil and then turn down to a slow bubble. Stir in the honey, season with salt and pepper to taste, and serve over the salmon.

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