

JAMMIN' SALMON



INGREDIENTS:

- 1 salmon fillet (2 lbs.)
- 2 tbsp. butter, softened
- 1/4 cup white wine or chicken broth
- 2 tbsp. lemon juice
- 1/2 tsp. pepper
- 1/2 tsp. dried tarragon
- 1/4 cup **Fruipeno** jammin' grape jelly

DIRECTIONS:

Pat salmon dry. Place in a greased 13" x 9" baking dish. Brush with butter. Combine all ingredients except for the jelly; pour over salmon. Bake, uncovered, at 425° for 20-25 minutes or until fish flakes easily with a fork. Spread the jelly over the salmon 5 minutes before it's done cooking.

This will be your favorite catch of the day.



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