

Pan Seared Steelhead with Citrus Vinegar Glaze

Ingredients

1 1/2 lb steelhead fillets
Extra virgin olive oil
Salt and pepper
1/2 cup dry white wine
1/2 cup balsamic vinegar
2 tbsp orange juice
2 tsp lemon juice
2 tbsp brown sugar

Directions

Preheat your pan (preferably cast iron) over medium high heat. Brush the salmon fillets with oil. Season with salt and pepper. Cook salmon until just cooked through, about 3 minutes each side.

For glaze, bring wine, vinegar, citrus juices and brown sugar to a boil over high heat. Reduce glaze for 10 minutes, or until thickened. Remove from heat. Stir in 1/2 tsp coarse black pepper.

Drizzle glaze over salmon fillets and serve.

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