



## Crispy Skin Salmon with Asian Cranberry Paste

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 6 people

Ready in: 30 minutes

---

## Fresh Seafood



6 6oz Salmon fillets with skin on

---

## Ingredients

½ cup sun dried cranberries  
2 tbsp fresh lemon juice  
½ tsp grated fresh ginger root  
1 tsp balsamic vinegar  
½ tbsp soy sauce  
1 tbsp oil  
4oz vegetable oil  
flour to dredge  
ground pepper

---

## Instructions

1. Preheat oven to 350F. Put all ingredients except fish, 4 oz of oil and flour into a small pot.
2. Warm over low heat until cranberries soften and plump slightly. Remove from heat, transfer to food processor and create a paste. Spread over flesh side of fish.

- 
- 
3. Pour oil into cast iron pan and heat. Dredge skin part of fish in flour then place skin side of salmon in hot oil. Fry for 4-5 minutes, then transfer to preheated oven for about 10 minutes depending on the thickness of fish. Do not turn during cooking or overheat. Serve and enjoy!