

BROWN SUGAR-CHIPOTLE SALMON

WITH HONEY-BERRY GLAZE

PREP: 20 MINUTES; TOTAL: 35 MINUTES

4 SERVINGS

1 cup frozen blackberries, thawed

2 tablespoons honey

2 tablespoons ($\frac{1}{4}$ stick) butter, melted

1 teaspoon fresh lime juice

1 tablespoon golden brown sugar

1 tablespoon ground cumin

2 teaspoons salt

$\frac{1}{2}$ teaspoons chipotle powder, divided

4 6- to 8-ounce salmon fillets with skin

Preheat oven to 425°F. Press berries through sieve into medium bowl.

Discard seeds. Transfer $\frac{1}{4}$ cup berry puree to medium bowl. Whisk in honey, butter, and lime juice for glaze. Transfer 6 tablespoons glaze to small bowl and reserve as sauce.

Place rack on rimmed baking sheet.

Mix brown sugar, cumin, salt, and chipotle on plate. Dip flesh side of salmon in ➤

spice mixture; place coated side up on rack. Brush with remaining glaze.

Bake salmon until just opaque in center, about 15 minutes. Serve, passing reserved glaze separately as sauce.