

# Grilled Salmon with Mango Preserve Glaze



**Prep Time:** 15 Minutes

**Cook Time:** 30 Minutes

**Servings:** 4

## Ingredients:

- 1/4 Cup butter
- 1 Shallot, minced
- 6 oz Mango Preserves
- 1/4 Cup olive oil
- 1/4 Cup dry white wine (such as Chardonnay)
- 1/2 teaspoon red pepper flakes
- Sea salt to taste
- 4 (6 ounce) salmon fillets
- 1 Tablespoon olive oil
- White pepper to taste

## Instructions:

- Melt the butter in a skillet over medium heat. Stir in the shallot; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the Mango Preserve, 1/4 cup olive oil, white wine, red pepper flakes, and salt. Reduce heat, and simmer until liquid has reduced slightly, about 10 minutes.
- Brush both sides of the grouper fillets with 1 tablespoon of olive oil, and season with salt and white pepper.
- Heat a large skillet over medium-high heat. Arrange grouper fillets on the skillet and cook until the fish is opaque and separates easily under a fork, about 4 minutes on each side. Serve the fish with the mango sauce on top.

