



Salmon over Spinach with Cherry Sauce

3 c fresh sweet cherries, pitted
1/2 c water
1/4 c white cooking wine
1/4 c red cooking wine
3 shallots, diced
2 cloves garlic, minced
2 T honey
1-1/2 T brown sugar
2 T lemon juice
Zest of 1 lemon
1/2 t salt
1/4 t crushed red pepper flakes
4- 4-6 oz. salmon fillets
1 6 oz. bag of baby spinach
1/2 c walnuts, chopped
1/4 c goat cheese

In a large sauce pan add all of the ingredients from the cherries through the red pepper flakes. Bring the mixture to a boil over medium-high heat. Once boiling reduce heat and simmer uncovered, stirring often, until the sauce thickens, about 30 minutes.

Start the grill and oil the cooking surface. Once the heat reaches medium, add the salmon and grill until moist, slightly pink and flaky.

Add each salmon to a bed of spinach and add the cherry sauce, walnuts and goat cheese to each dish. Serve immediately.