

Sous Vide Cranberry-BBQ Salmon

Serves 2

Ingredients

- For the Salmon
- 2 tablespoons cranberry sauce
- 2 tablespoons BBQ sauce
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon cranberry juice
- 1 tsp. fresh lime juice
- 1/8 tsp. salt
- 2 (about 5-ounces each) boneless salmon fillets (I prefer skin off)
- Fresh cilantro, for garnish
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- Special Equipment
- SousVide Supreme
- SousVide Vacuum Sealer and cooking pouches
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Instructions

1. Make the marinade. In a shallow bowl, stir together the cranberry sauce, BBQ sauce, olive oil, cranberry juice, lime juice and salt. Remove about 1 1/2 tablespoons and reserve it for later. Add the salmon fillets and turn to coat them on all sides in the marinade. Cover and refrigerate for 1-2 hours.
2. While the salmon is marinating, fill your SousVide Supreme with water and pre-heat it to 140 degrees Fahrenheit (60 degrees Celsius).
3. Remove the salmon fillets from the marinade and place them in a small cooking pouch. Vacuum seal the pouch. *Alternatively, you can use a zip-closure bag and use the displacement method to remove as much air from the bag as possible before sealing it closed.* Submerge the cooking pouch in your pre-heated SousVide Supreme. Cover and cook for 25-30 minutes. Meanwhile, pre-heat your broiler.
4. Carefully remove the cooking pouch from the SousVide Supreme and remove the salmon. Place the salmon fillets on a broiler-safe pan. Brush with the reserved marinade and place under the broiler for 1-2 minutes, or until the marinade is bubbling.
5. Remove from the oven and serve immediately with a sprinkling of chopped cilantro, if desired.

Notes

1. You can use pomegranate juice in place of the cranberry juice.

<https://www.floatingkitchen.net/sous-vide-cranberry-bbq-salmon/>