

# Sauce for Salmon

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**Category:** Sauce

**Servings:** 8

**Rating:** 10

**Source:** Robyn Thompson

## Description:

Robyn served this to us at a dinner party and it really goes well with salmon. The flavours improve after a couple of days in the fridge.

## Ingredients:

butter	2 tablespoons
onion	1 small, chopped
garlic	2 cloves, minced
curry powder	1 tablespoon
tomato paste	1 teaspoon
chicken stock	1/2 cup
orange marmalade	2 tablespoons
mayonnaise	1 1/2 cups

## Instructions:

Cook onion and garlic in the butter. Add the curry powder, tomato paste, and 1/4 cup of the chicken stock and cook gently for 3-4 minutes longer.

Stir in the marmelade until it has dissolved and then cool and strain the mixture. Add the mayonnaise and more chicken broth if the sauce is too thick.