

Sweet Soya, Ginger Glazed Salmon

Yield: 4 portions

- 1/3 cup brown sugar
- ¼ cup soy sauce
- 1 Tbsp hoisin sauce
- 1 inch fresh ginger peeled and sliced thin
- ½ tsp. garlic puree
- 1 tsp. cup miso paste
- 1 Tbsp. lime juice
- 4 x 5 oz. BC SALMON fillets
- 1 green onion slice on bias
- 1 Tbsp. sesame seeds



Place brown sugar, soy sauce, hoisin sauce, ginger, garlic, miso and lime juice in sauce pot. Bring to a simmer. Cook for 20 to 30 min. until glaze consistency. Remove from heat and allow to cool. Remove ginger pieces. Glaze can be made 2 days ahead.

Preheat oven 325F

Brush glaze over salmon portions. Bake 8 to 10 min. remove from oven. Brush again. Continue baking 5 to 8 min. until salmon reaches internal temperature of 155F and begins to flake.

Garnish with green onion and sesame seeds.