

# Hot Honey Salmon

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By Schanna Schad



# Recipe Name

## Ingredients

For the salmon:

- 1.5-2 lb Wild Alaskan salmon fillet Coho or Sockeye
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon paprika

For the marinade/glaze:

- 132 g soy sauce or tamari ½ cup
- 170 g hot honey sauce (I used Trader Joe's brand) (see recipe notes for homemade hot honey sauce)
- 3 cloves garlic minced
- 2 teaspoons fresh ginger grated
- 1 tablespoon olive oil
- 1 tablespoon lime juice
- 60 g water ( ¼ cup)
- 2 tablespoon butter unsalted
- 1 tablespoon cornstarch (optional)
- Fresh cilantro diced for garnish

## Instructions

Prepare a baking sheet with parchment paper. Heat oven to 375 Deg F with rack placed in upper third of the oven.

Make the marinade/glaze:

Whisk together all the glaze ingredients, except the butter and corn starch. Reserve of the marinade and pour the remaining into a sauce pan.

Pour the reserved of marinade into the baking sheet with the salmon fillet, lifting the fillet to get the marinade under it. Set aside.

Add the butter to the sauce pan and bring the marinade in to a boil, lower to a low boil until reduced and thickened. If you want a really thick glaze, mix the cornstarch with one tablespoon of water, stir well then add to the glaze. Raise the heat and stir until thick. Transfer the glaze to a bowl. Place the marinated salmon skin side down on the parchment lined baking sheet. Season with the salt, pepper and paprika. Spoon some of the glaze over the top of the salmon.

Bake at 375 Deg f for 4-5 minutes. Glaze the salmon again then switch the oven to broil. Broil the salmon for another 4 minutes until the salmon is done to your liking. Do not over bake or broil.

Remove from the oven, transfer salmon to a serving platter and garnish with diced cilantro.

Goes great with rice, grains, salad etc.



**PRINCE WILLIAM SOUND**

WILD ALASKA SOCKEYE

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