

Hot Honey Salmon

By Shanna Schad



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Ingredients

For the salmon

- 1.5-2 lb Prince William Sound salmon
- 1 tsp kosher salt
- 1 tsp ground black pepper
- 1 tsp paprika

For the marinade/glaze

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

Instructions

- Prepare a baking sheet with parchment paper
- Heat oven to 375°F with rack placed in upper third of the oven
- Make the marinade/glaze:
 - Whisk together all the glaze ingredients, except the butter and cornstarch
 - Reserve of the marinade and pour the remaining into a saucepan
 - Pour the reserved of marinade into the baking sheet with the salmon fillet, lifting the fillet to get the marinade under it, then set aside
 - Add the butter to the saucepan and bring the marinade to a boil, lower to a low boil until reduced and thickened (If you want a really thick glaze, mix the cornstarch with one tbsp 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°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.



PRINCE WILLIAM SOUND
WILD ALASKA SOCKEYE
www.SoundSalmon.org

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