

# Honey Brown Sugar Glazed Salmon

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*By Chef Cole Turner, Orca Adventure*



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## Ingredients

- 4 six-oz portions Copper River Sockeye salmon
- 2 1/2 tbs brown sugar
- 3 1/2 tbs soy sauce
- 1 1/2 tbs honey
- 1 clove garlic, minced

## Instructions

- Pat salmon dry and sprinkle with salt and pepper on both sides, preheat oven to 400° F
- Heat sauté pan on medium-high heat, add clarified butter and heat til shimmering
- Place salmon flesh side down in pan, sear for 2-3 minutes
- Mix glaze ingredients
- Transfer salmon to foil-lined sheet pan, skin-side down
- Apply glaze to salmon, cook for 4-6 minutes, or until flesh separates easily with fork
- Pair with preferred salmon pairing and enjoy!



COPPER RIVER

Wild Alaska King, Sockeye & Coho

[www.CopperRiverSalmon.org](http://www.CopperRiverSalmon.org)

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