

Honey Brown Sugar Glazed Salmon

By Chef Cole Turner, Orca Adventure Lodge



Honey Brown Sugar Glazed Salmon

Ingredients

- 4 six-oz portions Copper River Sockeye Salmon
- 2 1/2 tbsp brown sugar
- 3 1/2 tbsp soy sauce
- 1 1/2 tbsp 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 to 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

Scan this code to watch
the recipe video!

