

Szechuan Glazed Salmon

By Chef Dennis Deaver, Orca Adventure Lodge



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Ingredients

- 1 Copper River Sockeye salmon fillet cut into 8 equal portions
- olive oil
- salt and pepper to taste

For The Glaze

- 1 cup soy sauce
- 1/8 cup pure sesame oil
- 1/2 tbs Sriracha
- 1 tsp of crushed peppercorn (adjust to taste)
- 1/4 cup pure cane sugar
- 1/2 tsp minced garlic
- 2 tbs cornstarch
- 1/2 cup water

Instructions

- Preheat oven to 400° F
- Pat salmon dry and sprinkle with salt and pepper on both sides
- Mix soy sauce, sesame oil, Sriracha, peppercorn, sugar, and garlic in bowl until thoroughly mixed
- Heat mixture in saucepan over medium heat for 5 minutes
- Mix cornstarch and water in separate bowl, then mix into glaze to thicken
- Once thickened, pull off heat and let cool
- After sauce is cooled, sear top side of salmon 1-2 minutes in hot pan with oil
- Transfer to foil-lined sheet pan, skin-side down, glaze top of salmon
- Cook in oven for 4-5 minutes, or until fully cooked
- Optionally garnish with twirly green onion, julienned preserved lemons, and toasted sesame seeds
- Serve with your preferred salmon side-pairing!



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