

Honey Garlic Glazed Salmon

By Chef George Fechter, Orca Adventure Lodge



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Ingredients

- 2 six-oz portions Copper River Sockeye Salmon
- 1/2 cup honey
- 6 cloves garlic, minced
- Salt to taste
- Pepper to taste
- 2 tbsp clarified butter

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 honey and garlic
- Transfer salmon to foil-lined sheet pan, skin-side down
- Apply honey-garlic glaze to salmon, cook for 4-6 minutes, or until flesh separates easily with fork
- Optionally garnish with pickled red onions, as shown in photo, pair with preferred salmon pairing and enjoy!



COPPER RIVER
Wild Alaska King Sockeye & Coho

www.CopperRiverSalmon.org

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