

# Szechuan Glazed Salmon

---

*By Chef Dennis Deaver, Orca Adventure Lodge*



# Szechuan Glazed Salmon

## 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 tbsp Sriracha
- 1 tsp of crushed peppercorn (adjust to taste)
- 1/4 cup pure cane sugar
- 1/2 tsp minced garlic
- 2 tbsp cornstarch
- 1/2 cup water

## Instructions

- Pat salmon dry and sprinkle with salt and pepper on both sides, preheat oven to 400° F
- 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!



COPPER RIVER  
Wild Alaska King Sockeye & Coho

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

Scan this code to watch  
the recipe video!

