



Candied Salmon

Serves 2 as a Main Course: Serves 4 as an Appetizer

I discovered this amazing combination of flavors on my first trip to Victoria, British Columbia. Of course, when I returned home only to be met with confused and funny looks when I asked my local grocer for candied salmon, I had no choice but to recreate the dish for all the skeptics. This dish never fails to please, and for sure, children love the candy-like glaze. Be sure to plan ahead. The fish requires two days of marinating.



Ingredients:

- 1 lb. salmon fillet (with or without skin)
- ½ cup (generous) cup soy sauce
- ½ cup (generous) brown sugar
- ¼ cup (generous) granulated sugar
- 1 (scant) tablespoon dark sesame oil
- ¼ cup plum wine
- 4 cloves garlic, through a garlic press with juices
- 1 1" x 1" piece fresh ginger, peeled and through a garlic press, with juices
- ½ teaspoon salt
- 2 teaspoons lemon pepper
- ¼ cup high quality maple syrup

Preparation:

Wash salmon and pat it dry. Place the salmon in a large zip top bag or a shallow bowl.

Combine all the ingredients in a non-reactive bowl. Whisk until the sugars dissolve. Pour the marinade over the salmon, making sure the Salmon is well coated with the marinade. Seal the bag (or cover the bowl with cling film) and refrigerate. Marinate the salmon for 2 days turning the bag (or flipping the salmon and stirring the marinade in the bowl) every 12 hours or so.

Preheat the oven to 275° F.

Remove the salmon from the marinade and place on a rimmed baking sheet, reserving the marinade. Bake the salmon in the oven for about 1 hour, basting occasionally with the reserved marinade.

To Serve:

Remove the salmon to a cutting board. Slice or flake the salmon into serving pieces. Serve warm as part of a mixed green salad. As an appetizer, chill (or serve at room temperature) and flake. Place about 1 tablespoon salmon on a water cracker (or other gourmet cracker). Top with crème fraîche, or whipped cream cheese.

courtesy of www.TheresAChefinMyKitchen.com